



ENTRÉE

Chef's Soup

mushroom and roasted garlic (v)

Galia melon and pineapple carpaccio
refreshing sorbet, pomegranate, raspberry coulis (v)

STARTER

Duck and Vegetable Spring Rolls
served with honey soy dip

Chicken Thai Patties
with sweet chilli jam and sour cream dips

Classic Moules Marinière
chargrilled bread

Set Goats Cheese Mousse
beetroot Arancini, balsamic dressing (v)

MAIN COURSE

*Served with braised red cabbage. Carrot and swede puree,
buttered tender stem broccoli*

Roast Sirloin of Beef
with traditional trimmings

Crispy Pork Belly
served with sage crushed new potatoes,
apple compote, apricot stuffing and a cider jus

Roast Leg of Lamb
and stuffed lamb cutlet, dauphinoise potatoes, fresh mint
and roasted garlic jus

Classic Chicken Carbonara
Chargrilled chicken supreme, penne pasta
tossed in a wild mushroom and pancetta carbonara sauce

Seabass Fillet
served with polenta cake, green beans wrapped in pancetta
prawn and tomato butter sauce

Autumnal Vegetable Risotto
Roasted butternut squash, wild mushroom,
fresh horseradish, sage butter (v)

DESSERT

Carrot Cake
carrot and white chocolate parfait

Baileys Cheesecake
served with raspberry coulis

Bakewell Tart
Macerated strawberries, crème fraiche

Sheldrakes Sticky Toffee Pudding
served with toffee sauce and banoffee ice cream

Selection of Cheese
served with wafers, autumn chutney and fruit