



## **PREMIUM MENU**

### ***Starter***

Smoked breast of duck with a celeriac remoulade

Individual Antipasti to include Parma ham, salami, chorizo, mozzarella, olives, cornichons, salad & breads

Goat's cheese & roasted shallot tart with baby leaf salad

Smoked fish trio; Salmon, Mackerel, Trout

### ***Main Course***

Breast of Guinea fowl wrapped in pancetta,  
With baby vegetables tarragon jus & dauphinoise potatoes

English beef fillet,  
With a rich claret jus and dauphinoise potatoes

Lamb shank with minted gravy,  
Dauphinoise potatoes

Wild Spinach & woodland mushroom stuffed Breast of Chicken  
Served with a creamy truffle sauce

Pan-fried sea bass  
With minted pea & broad beans & chunky hand cut chips

### ***Vegetarian***

Butternut squash & stilton risotto

Individual vegetable wellington  
With dauphinoise potatoes

### ***Dessert***

Sticky toffee pudding served with vanilla ice cream

Chocolate mousse torte with a raspberry coulis

New York baked cheesecake  
With raspberry coulis

A selection of cheeses  
With biscuits & homemade chutney

### ***Coffee & mints***

£35.00 per person

Add a fourth sorbet course for £2.50 per person

Add a Cheese course for £4 per person

**Please choose one dish from each course for your entire party**

### **FOOD ALLERGIES AND INTOLERANCES**

***Please check with your party and notify any special dietary requirements  
at the time of confirming final numbers and menu choices***