

3 Course Menu

£25.75 per person

SELECT 1 OPTION FROM EACH COURSE

STARTERS

Home Dried Tomato Salad , Brie and Bruschetta (V)
Chicken Liver Pâté , Seasonal Leaves , Wafer Crostinis
Classic Prawn Cocktail , Baby Leaves and whiskey Sauce
Smoked Salmon , Dressed Leaves , Lemon Mayo , Roll and Butter
Trio of Melon Balls , Mint Dressing (V) (Ve)

MAIN COURSE

Chicken Supreme Wrapped in Pancetta , Braised Green Leaf Cabbage , Pan Fried Carrots and Courgette with a Wine Sage Reduction and Potato Fondant
Minted Lamb Shoulder with Pomme Purée and Vichy Carrot Batons , with a Red Wine and Rosemary Jus
Slow Cooked Belly Pork on Bubble and Squeak , Rich Cider Jus , Candid Apple Purée , Seasonal Vegetables
Jointed Free Range Chicken cooked with Lardons , Baby Onions and Mushrooms in a Deep Red Wine Sauce , Potato Fondant , Pan Fried Carrots and Courgettes
Tornado of Derbyshire Beef , Bourguignon Garnish Fondant Potato , Courgettes and Carrots , Thyme Jus
Lemon Infused Supreme of Salmon , Herby Rice and a Lemon and Dill Butter Sauce seasonal Vegetables
Sautéed Gnocchi with Spring Onions , Leeks and Parmesan , with a Special Tomato Fondue Seasonal Vegetables (V)
Wild Mushroom and Pecorino Ravioli , Lemon Cream Sauce , Pan Fried Carrots and Courgettes (V)

DESSERT

Chocolate Profiteroles and Cream
Tart Au Citroen with Crème Chantilly
White Chocolate and Forest Fruit Cheesecake
Rich Chocolate Brownie with Salted Caramel Sauce served with vanilla ice cream