



### **Starters**

Seasonal Soup of The Day  
Terrine of Chicken Liver and Port Parfait, House Chutney, Brioche Bun  
Crown of Seasonal Melon, Exotic Fruits, Mango Sorbet

### **Main Courses**

Slow Cooked Daube of Beef, Horseradish Mash, Fine Beans, Bordelaise Sauce  
Grilled Fillet of Salmon, Lemon and Soft Herb Risotto, Crisp Parma Ham, Pesto Dressing  
Twice Baked Cheese Soufflé, Roasted Mediterranean Vegetables, Vegetarian Parmesan, Balsamic

### **Desserts**

Baked Bramley Apple Crumble, Vanilla Bean Ice Cream, Spiced Red Wine Syrup  
Classic Chocolate Fondant, Poached Sour Cherries, Vanilla Mascarpone  
Isle of Mull Cheddar, Celery, Frozen Grapes, Biscuits