

## *LUNCH PARTY MENU*

*£19 for 2 course and £23.50 for 3 course*

*Homemade soup of the day*

*Chicken liver parfait with toasted brioche and red onion jam*

*Thai crab cakes with sweet chilli dip sauce*

*Caramelised onions, cherry tomato and goat cheese tart with dressed rocket*

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*Breast of chicken stuffed with Brie with crispy Parma ham, crushed new potatoes, asparagus and barbecue jus*

*Salmon supreme with sauté potatoes, baby spinach, white wine and dill sauce*

*Breaded pork fillet with herby mashed potato, green beans and mustard sauce*

*Cherry tomato and roasted vegetables risotto with parmesan crisp and rocket*

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*Crème brûlée with berry compote*

*Lemon posset topped with ginger crunch*

*Sticky toffee pudding and vanilla ice cream*

*Traditional bread and butter pudding with warm custard*

## *CELEBRATION MENU*

*£30 per person*

*Homemade soup of the day*

*Chicken liver parfait with toasted brioche and chutney*

*Springs smoked salmon and blinis gateau with chive crème fraîche*

*Homemade brie fritters with dressed rocket and sweet red onion jam*

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*Roasted rump of lamb (served pink) with dauphinoise potatoes, vegetable ratatouille and redcurrant jus*

*8oz sirloin steak with homemade chips, crispy onion rings, rocket and parmesan salad and peppercorn sauce (served medium unless specified differently)*

*Slow roasted pork belly with broccoli puree tower, crushed mustard new potatoes and apple cider sauce*

*Pan fried fillet of sea bass with sauté potatoes, green beans and leek sauce*

*Sunblushed tomato and goat's cheese homemade ravioli with cream sauce and rocket*

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*Raspberry cheesecake with fresh berries*

*Passion fruit panna cotta with chocolate shavings and berries*

*Chocolate and hazelnut tart with vanilla ice cream*

*Poached pear in red wine with a honeycomb ice cream*