

## Menu

### Starters

- 1 - **Trio of Melon** Ripe melon served with a shot of sweet mango juice and dressed with fresh berries (V)
- 2 - **Mozzarella & Pancetta Bruschetta** Herb garlic toast topped with a mountain of buffalo mozzarella and cured bacon. Grilled and served with a grain mustard tapenade
- 3 - **Towers of Chicken & Sweet Pepper** Grilled blackened chicken, thinly sliced and layered with roasted sweet peppers on a bed of fresh rocket, with a rich Caesar dressing and slices of toasted bagel

### Main Courses

- 1 - **Chicken & Pancetta** Plump roasted chicken breast wrapped in thinly sliced cured ham Served with a field mushroom, Cajun potato wedges, sesame green beans, grilled courgettes and chervil sauce
- 2 - **Braising Steak** Prime beef slowly cooked with golden vegetables and plum tomatoes, finished with rich pancetta and accompanied by potato wedges
- 3 - **Trio of Beer Battered Fish.** Coley, cod & haddock coated in a crisp batter, served with mint infused mushy peas and chunky chips

### Vegetarian Main course

- 1 - **Thai Vegetable Curry.** Served with coconut rice (V)
- 2 - **Cranberry, Wensleydale & Red Onion Wellington.** Served with grilled asparagus and new potatoes (V)

### Dessert

- 1 - **Vanilla Cheesecake.** Served with a compote of poached berries
- 2 - **Bailey's Cream Profiteroles.** Light profiteroles filled with rich Bailey's cream and drizzled with coffee & mint sauce
- 3 - **Tiramisu Torte.** Served with Amaretto jelly & rum spiced chocolate

### Drinks – Please choose your welcome drink to be at your table upon arrival.

1. Glass of White Wine
2. Glass of Red Wine
3. Glass of Rose Wine
4. Glass of Coke / Diet Coke / Lemonade (under 18)

**Gluten Free and other Dietary needs catered for – Please make us aware when ordering.**