

Soup

Root winter vegetable & barley soup (v)
Fresh bread roll, butter

Starters

Smoked chilli pepper mackerel fillet
Toasted tiger bread, mixed lettuce,
white onion & lemon marmalade

Wild duck & crushed winter green terrine
Crostini, crispy endive, pomegranate chutney

Goosnargh chicken & sausage meat roulade
Baby fondant potato, streaky bacon crisp,
sunblushed tomato dressing

Goats cheese & leek tart (v)
Red onion crème fraiche, baby herb salad

Mains

Isle of Man fillet steak
Creamy leek & savoy cabbage mash, baby vegetables,
tomato & red onion jus

Prosciutto wrapped chicken supreme
Garden herb rosti potato, aubergine au gratin,
truffle cream

Grilled halibut fillet
Garden pea & fennel risotto, crayfish aioli

Mediterranean vegetable brochette (v)
Moroccan style cous cous, forest fruit compote

Desserts

Milk chocolate & walnut tartlet
Poached clementine ice cream

Apple pie cheesecake
White chocolate & vanilla sauce, crispy tuile

Cheese board
Grapes, fruit chutney, biscuits, celery

Coffee & chocolates

5 COURSES - £48 per person