

DINNER

2 courses for £47.50 | 3 courses for £56.00

STARTERS

Pressed Ham Hock Terrine

English Mustard Mayonnaise, Crispy Quail Egg & Piccalilli

Pan-Roasted King Scallops

Cauliflower Textures, Black Pudding Bon-Bon's, Apple & Curry Oil

Crispy Grilled Mackerel

Beetroot Relish & Avocado Purée, Horseradish Dressing

Glazed Fig (V)

Compressed Watermelon, Glazed Orange, Yorkshire Feta,
Toasted Pumpkin Seeds & Raspberry Vinaigrette

MAINS

Slowly Cooked Blade of Beef

Crispy Cheek, Creamed Potato, Seared Onion & Madeira Sauce

Roasted Loin of Lamb

Herb Crumb, Potato Croquette, Confit Tomatoes, Goats Cheese,
Aubergine Purée & Lamb Jus

Pan-Fried Fillet of Sea Bass

Wild Basmati Rice, Sweet Vegetable & Tiger Prawn Curry,
Mini Vegetable Bhajis & Baby Coriander

Pan-Roasted Breast of Duck

Mini Confit Duck Spring Roll, Char-Grilled Sweetcorn,
Sweetcorn Purée, Pak-Choi, Lime & Ginger Sauce

DESSERTS

Bread & Butter

Croissant Bread & Butter Pudding,
Vanilla Ice-Cream, Orange & Marmalade Sauce

Chocolate Tiramisu

Chocolate Sponge, Chocolate & Coffee Mousse,
Mascarpone Cream & Pistachio Biscotti

Rhubarb & Ginger

Rhubarb Cheesecake, Warm Ginger Cake,
Poached Rhubarb & Rhubarb Sorbet

Lemon

Lightly Set Lemon Mousse, Meringue Textures,
Lemon Curd & Freeze Dried Raspberries

Selection of Ice-Creams & Sorbets

Please ask a member of staff

Cheese

Selection of British Cheeses Quince Jelly,
Celery, Grapes & Biscuits

Complementary Tea, Coffee & Petit Fours

Served in the Lounge

