

RESTAURANT NIGHT

Wednesday 23rd September 2026

2 courses £28.50, 3 courses £33.75

6.30pm arrival, 7pm dinner is served

STARTERS

Carrot and orange velouté, crème fraîche, toasted hazelnuts, chive oil and
parmesan crisp

King prawns, sweet cantaloupe and honeydew melon, crisp baby gem, avocado
puree, Marie rose dressing

Golden crab cakes, lemon & herb dressed salad, thousand island dressing,
pickled cucumber and deep-fried capers

Pressed duck terrine, orange gel, bitter orange marmalade, toasted brioche,
peppered orange segments

MAIN COURSES

Slow braised lamb hock, crisp potato cake, buttered seasonal greens, roasted
shallot and garden mint jus

Pan fried Rib eye steak, flambeed Diane sauce, truffle, potato puree, flat
mushroom and baby vine tomato

Lemon sole meuniere, crushed buttered potatoes, wilted spinach capers, lemon
beurre noisette

Chicken Kiev, garlic and parsley sauce, honey glazed baby carrots and
pea puree

DESSERTS

Caramelized pineapple, rum sauce, vanilla ice cream, coconut praline and
lime sugar

Clementine tart, glazed clementine segments, candied citrus

Mini profiteroles filled with banoffee mousse, topped with salted caramel sauce

Selection of regional cheese and biscuits, celery, grapes and chutney

Tea and coffee

*Please notify your server of any food allergies, intolerances or other
dietary requirements before placing your order.*