

# Set Menu

### To Start

Lamb Samosa, Auntie's Yoghurt & Mint Raita Chicken Liver & Brandy Pâté, Tuscan Toast Burrata Mozzarella, Basil Bruschetta, Black Pepper River Farm Smoked Salmon, Capers, Dressing, Roasted Lemon, Toast

#### Main Course -

Chargrilled Leg of Lamb Steak Rosemary Roasted Potatoes, Red Wine Gravy, Cherry Vine Tomatoes

> 10oz Ribeve Steak (4.5 supplement) Roasted Tomato, Chips with Parmesan, Truffle Aioli For ease of service all our steaks are cooked to medium

Half Roasted Lemon and Herb Chicken Roasted Tomato, Chips with Parmesan, Truffle Aioli

> Woodstone Roasted Salmon Fire Roasted Peppers, Giant Couscous

Ricotta Cheese & Spinach Cannelloni Side Salad

## Pudding

Vanilla Cheesecake Berry Coulis

Crème Brûlée

Sicilian Lemon Tart Crème Fraîche

70% Dark Chocolate Mousse

2 Courses...38.5

3 Courses...44.5

Glass of Prosecco on arrival...8.5

#### As our food is freshly prepared.

For parties under 40 individuals please select any item from each section for your starters, mains and desserts for your guests to choose from.

Parties over 40 individuals please select 2 items from each section for your starters, mains and desserts for your guests to choose from.

Vegetarian and other dietary requirements catered for in addition

A Discretionary service charge of 10% will be applied to the final bill