

3 COURSES

plus a **glass of fizz** or **soft drink*** on arrival

STARTERS

Scallops and Crushed Peas †

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil drizzle

Venison & Green Peppercorn Terrine

With a warmed rustic seeded roll and spiced pear & fig chutney

Cauliflower & Chestnut Soup (v)

With a rustic seeded roll

Cheese Fondant (v)

Camembert fondant with an oozing cheese centre served with blistered vine tomatoes, rocket and spiced pear & fig chutney

MAINS

Duo of Beef

8oz* sirloin steak with a pulled beef rib cottage pie, Chantenay carrots, beef dripping gravy and duck fat roast potatoes

Grilled Halibut & Black Tiger King Prawns †

With garlic butter, smashed roast new potatoes and Chantenay carrots

Turkey Dinner

With a pig in blanket, duck fat roast potatoes, Chantenay carrots, sprouts, broccoli and maple glazed parsnips

Roasted Stuffed Pepper (v)

Stuffed with a parsley basmati rice, roasted red onion and rich tomato sauce, topped with melted Violife Le Rond, served with fluffy roast potatoes, roasted Chantenay carrots, broccoli, sprouts, maple roasted parsnips and a rich gravy

DESSERTS

Chocolate & Orange Tart (ve)

Rich and citrusy chocolate & orange tart with vegan ice cream and orange slices

British Cheese Board (v)

Blacksticks Blue, Hampshire Winslade and Barber's 1833 Vintage Cheddar with a rustic seeded roll and a spiced pear & fig chutney

*125ml glass of prosecco or regular glass of Coca-Cola Original Taste, Diet Coke, Coca-Cola Zero Sugar or Schweppes lemonade