

## Dinner Menu 3

### To start

Ham hock & herb terrine, home made piccalilli

Vine tomato, feta & black olive salad, balsamic dressing

Potted hot smoked salmon with capers and dill

*Served with fresh vegetables*

### To follow

Pan fried chicken supreme, buttered kale,  
chorizo & port jus

Orange braised beef, horseradish dumplings

Roasted salmon with a pesto & pecorino crust,  
lemon zest cream

Herby potato gnocchi, rocket & butter sauce (V)

*Served with fresh vegetables*

### To finish

Chocolate mousse cake, Chantilly cream

Raspberry crème brulee, almond shortbread

Lemon posset, blueberry compote, lemon shortbread

*Coffee & petit fours*

*£30.00 plus VAT per person  
Price includes crockery, cutlery & service*

