

Fine Dining Menu

Selection of Rustic Rolls with Salted Butter
(Dairy, Wheat)

To Start...

Smoked Trout Salad with Candied Beetroot & Baked Ricotta
(Dairy, Fish, Sulphites)

Heritage Tomato Salad with Candied Beetroot & Baked Ricotta (V)
(Dairy, Sulphites)

The Main Course...

Rack of Lamb served with Dauphinoise Potatoes, Braised Red Cabbage, Tenderstem Broccoli and a Port Red Wine Jus
(Dairy, Sulphites)

Saffron Potato Cake topped with a Poached Egg and served with Tenderstem Broccoli and a Wild Mushroom Sauce (V)
(Dairy, Egg, Sulphites)

To Finish...

Trio of Desserts –
Chocolate Brownie infused with Orange and topped with French Meringue, Lemon Posset Pot and Macerated Strawberries
(Egg, Dairy, Nuts, Sulphites)

