



# Restaurant Evening

## Friday 7th February 2025

---

### Starter

Onion Soup, Croutons (v)

Ham Hock & Chicken Terrine, Burnt Apple Puree, Mini Roll

Cod Cheeks, Pork Belly & Potato & Leek Chowder

Mushroom Parfait, Truffle Butter, Toasted Brioche (v)

Lobster Fishcake, Dill Butter Sauce, Fennel & Orange Salad

### Main

Braised Beef Cheek, Mashed Potato, Caramelised Carrots, Tender Stem Broccoli & Jus

Pork Shoulder, Roasted New Potatoes, Hispi Cabbage Slaw & Pork Sauce

Chicken Supreme, Parmentier Potatoes, Bacon, Grilled Baby Gem & Truffle Parmesan Sauce

Lemon Sole, Tomato & Orzo Pasta, Herb Dressing

Beetroot & Goats Cheese Risotto, Crispy Kale (v)

### Dessert

Baked Cheesecake, Berry Compote

Praline Panna Cotta, Crushed Candied Nuts, Hobnob Tuile

Chocolate Delice Mille-Feuille, Orange Custard

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Lemon Tart, Creme Fraiche

Selection of Local Cheeses & Biscuits (3.00 supplement)

---

Two Courses - 22.50

Three Courses - 30.00

Served 5pm - 8pm. Please book to avoid disappointment