

Friday 3rd July 2015

Sweetcorn Chowder

Served with Crusty Bread roll

Potted Pork Terrine

Apple three ways

Poached Pear & Walnut Salad

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Slow Cooked Blade of Beef

Served with Mashed Potatoes and a Red Wine Jus

Chicken Breast Poached in White Wine

Served with Mashed Potatoes and a Sherry & Tarragon Veloute

Char Grilled Mediterranean Vegetable

Tomato Sauce & Goats Cheese

All served with Seasonal Vegetables

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Apple & Rhubarb Crumble

With a Vanilla Custard

Raspberry Swirl Cheesecake

Dark Chocolate Tart

With Chantilly Cream

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2 courses £14.95 per person

3 courses £19.95 per person



Saturday 4th July 2015

Smoked Chicken

With a Pea and Orange Salad

Thai Fish Cakes

Caper & Dill Mayonnaise, Charred Lemon

Goats Cheese Parfait

Sweet & Sour Peppers, Shiraz Reduction & Crostini

Fan of Melon

Served with a Summer Fruit Coulis

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Roast Rib of Lincolnshire Beef

With Yorkshire Pudding, Roast Potatoes and Caramelised Onion Jus

Sea Bass Fillets

Crushed New Potatoes, Caper & Chorizo Dressing

Roasted Vegetable Risotto

All served with Fresh Market Day Vegetables

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Citrus Cheesecake

Lime Puree & Chocolate Crumb

Coconut Pannacotta

Textures of Pineapple & Rum Syrup

Baileys Filled Profiteroles

With a Duo of Chocolate Sauces

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£26.95 per person