



Starters

Sliced duck breast served with a tangy orange sauce

or

Vegetable terrine with toasted ciabatta and homemade chutney

or

3 oysters on ice with a chilli and coriander salsa

Main Courses

28 day dry-aged 6oz sirloin steak served with a fondant potato, diamond cut sugar snaps, leek and a bearnaise sauce

or

Pan fried red snapper on a bed of spiced vegetable cous cous

or

Mushroom ravioli with a celeriac puree and poached egg

Desserts

Chocolate delice with pistachio ice-cream

or

Mango mousse with lime jelly and banana milk shake

or

Strawberry champagne trifle

Please select one dish from each course

£25 per person

Service not included, please leave gratuities at your discretion

dishes may contain traces of nuts