



## **Autumn Evening Menu 2024**

## **Starters**

Smoked Salmon, Cray Fish and Crab Tian Blue Cheese Mushroom Duxelle Sausage, Egg and Bacon

## **Mains**

Roast Cauliflower Steak, Salsa Verde
Beef Brisket, Parsley and Horseradish Mash
Pan Fried Cod Loin on a Butter Bean & Tomato Orzo
Pan Fried Chicken Supreme, Split White Wine Sauce

## **Desserts**

Vanilla Panna Cotta, Macerated Raspberries
Banana Soufflé, Salted Caramel Sauce
Warm Chocolate Mousse, Roast Hazelnuts and Crème Fraîche

Not all ingredients are listed in the dishes and all food is prepared in an environment where cross contamination may occur.

Should you have significant food intolerances, please advise a member of staff.