

THE SUNSET SESSION

Menu

TO START

sundried tomato & basil bruschetta (vg)

baked camembert with onion chutney (v)

trio of salt beef blinis

crab & citrus salad with champagne dressing

MAINS

baked cod with parmesan crust
served with green beans & creamed potatoes

chicken, stilton & jambon roulade
served with seasonal veg & roasted new potatoes

wild mushroom & ricotta tart
served with salad & sautes (v)
vegan alternative available on request

DESSERT

chef gourmand
a selection of carefully crafted desserts

(vg) = vegan, (v) = vegetarian please pre-order & alert
us to any dietary requirements at time of booking