



# THE SUNSET SESSION

## TO START

asparagus wrapped in jambon with dijon dip

green olive tapenade with croutons (v)

a trio of smoked salmon & caviar blini's

peppered pears with roqufort cream (vg)

## MAINS

salmon en crouete, cream of white wine sauce  
*served with roast potatoes & green beans*

slow cooked beef goulash  
*served with creamed potatoes*

feta, pea, spinach & sweetcorn parcels  
*served with green salad & saute potatoes (vg)*  
*(vegan alternative on request)*

## DESSERT

chef gourmand: a selection of carefully crafted desserts

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