

CORPORATE & PRIVATE DINING MENU

TO START

- Portobello Mushroom Bruschetta – blue cheese sauce *v*
Grilled Asparagus – parma ham, parmesan, balsamic glaze *gf*
Salt & Pepper Crispy Squid – lime aioli
Beetroot Carpaccio – mixed leaves *vg, gf*
Carrot & Coriander Soup – rustic bread *vg*

MAINS

- Spinach & Ricotta Cannelloni – tomato sauce, mixed leaves *v*
Confit Duck Leg – red cabbage, roasted sweet potato *gf*
Jamaican Salmon – green beans, new potatoes, spicy mango salsa *gf*
Stuffed Cajun Chicken – mixed peppers, cheese, lemon drizzle *gf*
Pan-Fried Rump of Lamb – new potatoes, minted garden peas, gravy (£3 supplement)
Crispy Sea Bass – sweet potato mash, spicy pineapple salsa *gf*
Aubergine Tagine – black olives, preserved lemon, basmati rice *vg, gf*
Vegetable Quinoa Salad – cherry tomato, avocado, cucumber, carrot, spring onion, balsamic glaze dressing *vg*

TO FINISH

- Chocolate Brownie *vg*
Waffles – raspberry jam, vanilla cream
Bramley Apple Tart
Cheese Board
Ice Cream *gf*
Sorbets *vg, gf*
Tea & Coffee