



WINE TASTING DINER

Farmhouse Country Pate with a Crusty Cob, Salad & Sweetcorn Relish
Cream of Vegetable Soup with Herb Croutons
Pepper Jack Cheese Stuffed Chicken Fillet Wrapped in Smoked Bacon served with Flat Mushroom &
White Wine Velouté
Black Forest Gateau with Fresh Cream

24th March

Mixed Seasonal Melon Cocktail with Mixed Fruit & a Berry Coulis
Wild Mushroom Soup with Fresh Parsley
Herb Crusted Roast Cod Fillet served with Parsley Mash & a Cherry Tomato & Chorizo Confit
Salted Caramel Cheesecake with Fresh Cream

5th May, 29th September

Smoked Mackerel Pate Crostini with Rocket Salad, Tiger Bread & Tomato Chutney
Cream of Roast Tomato Soup with Fresh Basil
Chicken Fillet Lyonnaise served with Garlic Infused Mash, White Wine & Mushroom Sauce
Blueberry Frangipane Tart with Fruit Coulis & Fresh Cream

14th July

Hand Pulled Pork with a Crusty Cob, Salad & BBQ Drizzle
Cream of Leek & Potato Soup with Fresh Dill
Slow Braised Rump Steak served with Horseradish Creamed Potato & Beaujolais Sauce
Apple & Blackcurrant Pie with Fresh Cream

18th August

Smoked Mackerel Pate Crostini with Rocket Salad, Tiger Bread & Tomato Chutney
Cream of Roast Tomato Soup with Fresh Basil
Chicken Fillet Lyonnaise served with Garlic Infused Mash, White Wine & Mushroom Sauce
Blueberry Frangipane Tart with Fruit Coulis & Fresh Cream

10th November

VEGETARIAN OPTION

Vegetarian starters will only be provided where the standard starter is not suitable.

Courgette, Mushroom & Feta Frittata
Ratatouille & Goats Cheese Bake

March & August

Grilled Halloumi Salad & Tomato Bruschetta
Mediterranean Wellington

May

Roasted Butternut Squash, Mozzarella & Puy Lentil Salad
Tomato, Halloumi & Aubergine Pie

July & September

Falafel & Creamy Avocado Salad
Butternut Squash & Celeriac Gratin

November