

Sunday 27th March

2 Courses £303 Courses £35

## **TO START**

Celery & Apple Soup,
focaccia & chive Chantilly
Pork & Pistachio Terrine,
fig & pear chutney, toasted brioche
Loch Duart Salmon,
marinated fennel, pickled ginger, crème fraiche
Breaded Brie,
cranberry, micro leaves

## MAIN COURSE

Aged Sirloin of Beef
Slow - Roasted Pork Belly
Salt baked Celeriac & Mushroom Wellington

All served with roast potatoes, root vegetables, kale, Yorkshire pudding, Carrot & Swede puree & jus

## TO FINISH

Classic Bread & Butter Pudding
apricot sauce, vanilla icecream & brandy snap
Sticky Toffee,
candied walnuts and clotted cream
Rhubarb & Strawberry Crumble
crème anglais

Half portions available for children under 12 2 courses £15, 3 courses £17.50