

Table d'hôte menu

To Start

Soup of the day served with a freshly baked bread roll

Lemon and herb chicken terrine, mango and coriander salad, hot piri piri aioli and home baked tortilla chips

Potted smoked mackerel with lemon and dill dressed bean salad and a mini onion tin loaf

Warm French onion tart, St Agur cheese and pear salad, sweet sherry dressing **GF**

Courgette and sundried tomato fritters, butter bean humous and green tomato chutney

To Follow

Pan fried chicken supreme on 'paella' risotto **GF**

Grilled gammon pave on gnocchi puttanesca. With olives, anchovies and capers

Pan fried seabass with cider mussels and potato soda bread

Sticky short rib of beef, glass noodles, pak choi and teriyaki sauce

Cellantani pasta with a wild mushroom, shallot and herb sauce **V**

All mains courses served with a selection of vegetables

To Finish

Fruits of the forest pavlova with elderflower cream **GF**

Strawberry panna-cotta, macerated strawberries, kiwi sorbet, strawberry pearls, kiwi gel, strawberry glass **GF**

Tiramisu mille feuille with chocolate mocha beans

Minted chocolate pots, chocolate soil, minted choc chip ice cream, minted caramel biscuit , mint gel and candied mint leaves

Warm spiced apricot, frangipane tart, pistachio ice cream and sticky ginger syrup

Selection of hand churned ice creams and sorbets

Selection of English cheese and biscuits with fresh fruits and chutney **£2.50 supplement**