<u>Starter & Dessert Menu</u> <u>£25 per person</u> <u>Saturday 1st September 2018</u>

Starters

1/ Pan Seared Scallop served with chorizo chilli jam

2/ Tian of Vegetable Terrine served with a quenelle of piccalilli

3/ Fig and Feta Tart served with crème fraiche

4/ Beetroot Gravlax of Salmon

with rich tartare sauce

5/ Chicken Liver Parfait sat on mini brioche crouton

Desserts

1/ Mini Citrus Tart

served with clotted cream

2/ Mini Trio of Chocolate Mousse

served with popping candy

3/ Mini Chocolate Brownie

served with rich salted caramel sauce

4/ Mini Vanilla Cheesecake

served with rich sweet berries

5/ Mini Fruit Trifle

served with toasted almonds and rich vanilla cream

We use a large number of ingredients in our kitchen For this reason please inform a member of staff of any food allergies

01.09.18