

## STARTERS

### Chicken Liver Terrine

*Chicken liver terrine served on a bed of salad, accompanied with crunchy Melba toast*

### Mini Meat Platter

*A selection of cured meats, mini gherkins and crispy rocket*

### Chicken Livers

*Pan fried chicken livers in a sherry and red wine reduction, placed on black pudding*

### Salmon Fishcake

*Salmon and dill fishcake served on a bed of crispy salad, finished with a lemon and dill mayonnaise*

### Smoked Salmon

*Roulade of smoked salmon and cream cheese, accompanied with a dressed side salad*

### Prawn Cocktail

*Prawns in Marie Rose Sauce served with a crisp green salad, finished with a honey and mustard dressing*

### Mozzarella and Tomato Salad (v)

*Buffalo mozzarella and beefsteak tomato served with a rocket salad, pesto dressing and topped with pine nuts*

### Classic Bruschetta (v)

*Toasted bruschetta topped with fresh tomato and basil, drizzled with a balsamic reduction*

### Garlic Mushrooms (v)

*Sautéed in garlic and white wine finished in a cream sauce, served with crusty bread*

## SOUPS

*Tomato and Basil*

*Fresh Pea and Mint*

*Cream of Leek and Potato*

*Carrot and Coriander*

*Cream of Mushroom*

*Cream of Vegetable*

## MAINS

Beef Stew and Dumplings

*A British inspired classic of marinated dice beef in vegetable gravy,  
served with suet dumplings*

Italian Meatballs

*Succulent meatballs slowly cooked in a roasted garlic and tomato  
sauce, placed on a bed of spaghetti, finished with shavings of parmesan*

Chicken Curry – Balti / Korma

*Traditional chicken curry served with fragrant rice, naan bread,  
poppadoms and dips*

Roast Pork

*Slowly roasted belly of pork served on a bed of creamy, Savoy cabbage  
infused with garlic, finished with a red wine jus*

Steak and Ale Pie

*Tender beef steak in a rich ale gravy, topped with a light puff pastry lid*

Wiltshire Cut Ham

*Thinly sliced ham served with chunky chips, accompanied with a fried egg*

#### Beef Short Ribs

*Beef short ribs slowly cooked in their own juices, served on a bed of creamy mashed potato*

#### Pork Chop

*Pan fried pork chop served on a bed of saffron rice, smothered in a red pepper and chorizo cream sauce*

#### Fish Pie

*Luxury fish pie filled with an assortment of fish in a creamy tarragon sauce, topped with creamy butter mash*

#### Salmon Steak

*Seared salmon steak placed on a bed of wilted spinach and shallots, served with a lemon beurre blanc*

#### Chicken Breast

*Pan fried chicken breast stuffed with a mushroom confit, accompanied with wild mushroom risotto*

## ROASTS

(All meat locally sourced)

*Leg of Lamb with mint sauce*

*Belly of pork with crackling*

*Topside of Beef with Yorkshire pudding*

*Chicken with sage and onion stuffing*

*Turkey with pigs in blankets*

All served with crispy roast potatoes, seasonal vegetables and accompanied with a red wine jus

## CHILLED

### Chicken Caesar Salad

*Pan fried chicken breast served on a bed of Cos lettuce and anchovies, smothered in creamy Caesar dressing, finished with parmesan cheese*

### Fresh Greek Salad

*Garnished with feta cheese served on a bed of rocket, red onion, cucumber, olives and vine ripened tomatoes, drizzled with an extra virgin olive oil vinaigrette*

### Steamed Fillet of Salmon

*On a bed of green salad served with asparagus spears and finished with a pine nut dressing*

### Traditional Waldorf Salad

*Apple, celery and walnuts served with mixed leaves, in a mayonnaise dressing*

## VEGETARIAN

### Stuffed Roasted Red Pepper

*With homemade ratatouille accompanied with new potatoes in a herb butter*

### Homemade Lasagne

*Layers of spinach pasta and vegetables in a creamy white sauce, finished with cheddar cheese*

### Vegetable Curry

*Sweet potatoes, peppers, red onion and courgettes served with fragrant basmati rice*

Cheese and Onion Quiche

*Served with new potatoes in herb butter, and a side salad*

All meals served with a warm, crispy roll

## DESSERTS

Eton Mess

*A traditional English dessert of whipped cream, crushed meringue and fresh strawberries, infused with strawberry coulis*

Sherry Trifle

*A thin layer of sponge soaked in sherry, custard, jelly and fresh fruit, finished with Chantilly cream*

Vanilla Cheesecake

*A smooth vanilla cream cheese layer smothered on top of a thin, buttery biscuit base, served with raspberry coulis and cream*

Crème Brûlée

*A smooth milk and white chocolate crème brûlée finished with a sugar glaze*

Sicilian Lemon Pot

*A refreshingly smooth and zesty dessert made with real lemon juice and cream, topped with crushed amoretti macarons*

Rice Pudding

*Slow-baked clotted cream rice pudding served with a raspberry compote*

Treacle Tart

*A warm, short crust pastry tart, filled with a delicious treacle filling, accompanied with crème anglais*

Apple Pie

*Chunky apple pie served with pouring cream*

Apple and Raspberry Crumble

*Soft, sweet apples and raspberries covered with a crunchy crumble,  
served with vanilla ice cream*

Fresh Fruit Salad

*A refreshing selection of Summer fruits in a sweet sugar syrup, served  
with a quenelle of Devonshire clotted cream*

## CHEESE BOARD

available on request

## TEA and COFFEE