



## menu

*Please create your menu by choosing one option per course for your entire party.  
The price of your menu is determined by the price of your main course.*

### MAINS



**Corn Fed Chicken Breast** with mixed roasted pepper tomato Provençal sauce 38.00

**Slow Cooked Leg of Rabbit** with mashed potato and a cognac and red wine sauce 40.00

**Fillet of Beef** served on brioche with dauphinoise potatoes, roast vine cherry tomatoes and a cream peppercorn sauce 48.00

**Roast Thyme Encrusted Four Bone Rack of Lamb** with minted sour cream 45.00

**Salmon Escalope** with a cream and baby caper sauce 37.00

**Sea Bass Fillet** with jasmine basmati rice and basil oil 42.00

**Cod Loin** with sepia black noodles and a cream and caviar sauce 39.00

**Mushroom and Spinach Filo Parcel** with mixed leaf salad and roast vine cherry tomatoes (V)

**Leek and Potato Rarebit Tart** with mixed leaf salad and apple cider chutney (V)



*All dishes are served with seasonal vegetables and roasted new potatoes except where accompaniment is already stated.*

### STARTERS

**Roasted Root Vegetable Soup** with fresh bread (V)

**Warm Goat's Cheese** with mixed leaf salad, basil oil and fig relish (V)

**Chicken Liver and Cranberry Parfait** with toasted ciabatta and onion marmalade

**Beetroot Gravadlax** with mixed leaf salad and sweet beetroot crème fraiche

**Smoked Venison Carpaccio** with asparagus and poached egg

**Giant Tiger King Prawn** with dressed mixed leaves, fresh orange and raspberries



### DESSERTS

**Mixed Summer Fruits** with brioche, white chocolate sauce and mini marshmallows

**Apple Eclipse** with a coffee crème anglaise

**Lemon and Lime Cheesecake**

**Rich Chocolate Truffle** with raspberry coulis

### Coffees, Tea and Chocolates

**Browns Cheeseboard** with fresh bread, crackers and grapes  
*(additional £6 per portion)*