

## STARTERS

### PAN-FRIED KING PRAWNS

in garlic & chilli butter on toasted rustic bread

### WELSH LAMB CUTLET

with a goats cheese and lavender mousse, crispy polenta and a wholegrain mustard and honey dressing

### CRISPY DUCK EGG [V]

with brioche soldiers, shallot purée, shaved truffles and truffle oil

### GUINNESS GLAZED FILLET STEAK

with a wild mushroom and horseradish risotto

## MAINS

### BEEF SHORT RIB

braised cheshire beef with a smoked bacon & macadamia nut croquette, mushroom & pancetta gravy, spring onion mash and roasted root vegetables

### MONKFISH & LEMONGRASS SKEWER

with nasi goreng risotto, crispy tenderstem broccoli and coconut chilli sauce

### ROASTED RUMP OF LAMB

with mint hollandaise, herb buttered new potatoes and tenderstem broccoli

### WILD MUSHROOM & FETA ROLY-POLY [V]

suet pastry [v] filled with feta cheese and braised leeks and wild mushrooms served with toasted pine nuts, baby beetroot, sautéed spinach, herb buttered new potatoes and a wild mushroom cream sauce

## DESSERT

### CHOCOLATE & CHERRY VOLCANO

warm chocolate and cherry fondant with longridge farm's honeycomb ice cream

### PANNETONE BREAD & BUTTER PUDDING

with a berry compôte and home-made custard

### CHEESEBOARD

served with quince jelly and biscuits

35<sup>00</sup> PER PERSON  
three courses

VIP PACKAGE 45<sup>00</sup> PER PERSON  
three courses, a glass of prosecco on arrival, handmade chocolates and an individually wrapped red rose