

PARTY NIGHT

Dinner Menu



Starter

Choose from:

CAULIFLOWER & LANCASHIRE CHEESE SOUP (V)

Garnished With Sun-Dried Tomato Oil and Pea Shoots.
Served With a Selection of Breads.

Or:

HERITAGE TOMATO & SMOKED BACON BRUSCHETTA

With Garlic Oil and Bloody Mary Dressing, Garnished With Pea Shoots.

Main

Choose from:

SLOW-COOKED BEEF BRISKET

In a Red Wine and Thyme Sauce, with Roasted Vegetables, Pancetta & Port.
Served with Fondant Potato & Seasonal Vegetables.

Or:

SALMON FLORENTINE

Darne of Salmon Covered in a Nut-Free Pesto.
Accompanied by New Potatoes & Seasonal Vegetables.
Lemon & Dill Butter Sauce Served Separately.

Or:

BEETROOT, CAVOLO NERO & MOZZARELLA ARANCINI BALL (V)

Served on a Tomato & Mushroom Compote.
Accompanied by Fondant Potato & Seasonal Vegetables.

Dessert

TRIO OF DESSERTS (V)

Mini Orange & Mango Oreo Cheesecake with Passionfruit Coulis.
Mini Chocolate Brownie. Vanilla Ice Cream. Garnished with Candy Floss.