



PRE SHOW TASTERS

Marinated Olives

Infused with herbs and zest to awaken your palate

3.50

Bread Basket

Selection of warm crusty breads, balsamic and olive oil dip, butter

4.50

Please ask server for today's bread selection and allergen information

Showstopping FOOD & DRINK

OPENING ACT'S

Soup of the Day

Served with warm bread and, butter

Please ask your server allergen information

Prawn & Crab Cocktail

Prawn and white crab meat dressed in a classic Marie Rose sauce with fennel, cherry tomato and radish salad served with artisan bread

(Contains: Crustaceans, Egg, Gluten, Milk, Mustard)

Asparagus & Ricotta Tart

Baked asparagus spears, whipped Italian ricotta & pesto and baby radish encased in a crispy puff pastry tartlet served on a bed of rocket

(Contains: Egg, Gluten, Milk)

Shortcrust Pie

A delicate combination of slow braised venison, beef & pork with rich gravy and roasted shallot

(Contains: Celery, Gluten, Milk)

Watermelon & Feta Salad

Chargrilled watermelon & vegan feta mixed with sliced cucumber, avocado, frisée lettuce, mint & crushed pistachio

(Contains: Nuts)

THE MAIN EVENT

Chicken Escalope

Succulent chicken breast in a Parmesan and parsley crusted panko coating, tenderstem broccoli, Parmesan fries and sriracha aioli

(Contains: Gluten, Egg, Milk)

Braised Lamb Shoulder

Braised and pressed lamb shoulder, slow cooked over five hours, with spring onion mash, buttered savoy cabbage and gravy

(Contains: Celery, Gluten, Milk, Mustard, Sulphites)

Two Courses £30

Three Courses £35

Did you know your table is yours for the evening? Why not enjoy two courses pre-show and return for your interval dessert

Please speak to your server should you have any allergen requirements

HEADLINERS

Roasted Salmon Fillet

Oven-roasted fillet of salmon, carrot and potato rosti, spinach, garlic and a lemon sauce

(Contains: Celery, Fish, Mustard)

Lentil Ragu

Slow cooked lentils in a rich tomato and mushroom sauce on a bed of courgetti

(Contains: Celery, Sulphites)

Pea & Mint Tortelloni

Tortelloni hand filled with spring peas and mint, paired with a vibrant spinach and lemon sauce topped with gremolata

(Contains: Celery, Gluten)

SHOWSTOPPER

of the month

Please welcome to the stage, a dish that's been crafted to serenade your senses:

Honey & Chilli Duck Breast

Seared duck breast with honey and chilli marinade, served with coconut infused spring onion rice and crispy carrot ribbons

(Contains: Celery, Soy)

STAR'S OF THE SHOW

Roast Fillet of Sea Bass

Oven-roasted sea bass with new potatoes, lemon & pea puree, sautéed button mushrooms and caper butter

(Contains: Fish, Milk)

Maple Glazed Pork Chop

Roasted pork chop, with grain mustard and maple glaze, served with spring onion creamed potato, pickled red cabbage & sweet sauce

(Contains: Milk, Mustard, Sulphites)

SUPPORTING ACT'S

Chefs Seasonal Vegetables

4.50

Please ask your server for calorific and allergen information

Parmesan & Truffle Fries

5.00

Contains: Egg, Milk

Warm Potato Salad With Herbs

4.00

Contains : N/A

GRAND FINALE

Key Lime Pie

Crunchy biscuit base topped with lime infused Chantilly cream and candied lime

(Contains: Gluten, Milk)

Marshfield Farm Ice Creams

Selection of classic flavours with your choice of sauce, wafer curl

Please ask your server for current range, full allergen list

White Chocolate & Blueberry Sponge

Light vanilla & blueberry sponge topped with white chocolate sauce and blueberry compote

(Contains: Gluten, Egg, Milk, Soy)

Salted Caramel Panna Cotta

Salted caramel panna cotta served with brûléed banana and hazelnut crumb

(Contains: Nuts, Soy)

Chocolate Fondant

Decadent chocolate pudding with a soft fudgy centre, peanut butter ganache and clotted cream ice cream

(Contains: Eggs, Milk, Peanuts, Soyabean)