



## Monthly Menu

*Two Courses 32 Three Courses 38*

### **Starters**

Roasted Butternut Squash Velouté with Truffle Oil and Rustic Bread VG, GFA

Smoked Salmon Blini with Cucumber and Radish Salad, Caperberries, Shallot and Sour Cream Dressing

Warm Chicken and Crispy Bacon Waldorf Salad GF

\*Please note that this dish contains walnuts

### **Mains**

Miso Marinated Pavé of Cod with Soya and Sesame Stir-fry Vegetables, Pak Choi and Puffed Rice

Roast Tenderloin of Pork with Braised Red Cabbage, Sauté Potatoes,  
Green Beans, Confit Carrots, Cider and Sage Jus GF

Aubergine 'Parmigiana' with Tenderstem Broccoli and Spicy Tomato Sauce VG, GF

### **Desserts**

Apple and Fig Oat Crumble Tart with Vanilla Custard, Pecan and Caramel Ripple Ice Cream

Citrus 'Meringue' and Blackcurrant Posset with Shortbread Biscuits and Blackcurrant Sorbet GFA

Warm Banana and Ginger Loaf with Caramelised Bananas, Toffee Sauce and Vegan Ice Cream VG

