

Chicken Liver Parfait with crostini, spring leaves & a cranberry jam.

Prawn and Avocado Cocktail Served in a baked chorizo cup with infused lemon oil

Panko-crumbed Brie Wedges (V) with dressed leaves and a Cumberland sauce.

Broccoli and Stilton soup (V) Finished with a splash of cream & warm rosemary focaccia

Roasted Leg of Lavinton Lamb with roast potatoes, Yorkshire pudding, gravy and traditional Sunday roast vegetables.

With a creamy mushroom sauce, parmentier potatoes, sautéed sugar snap peas and babycorn.

Oven baked Salmon Fillet encrusted with pesto and oats served with a wild asparagus and tomato sauce, crushed new potatoes & a medley of vegetables.

Feta cheese roasted baby tomatoes and pepper served in a filo pastry bowl (V) with baby roast potatoes seasoned vegetables and finished with a sweet roasted tomato coulis.

Red Velvet Cheesecake. with a berry drizzle and a vanilla pod ice cream quenelle

Traditional Crème Brûlée. with homemade shortbread and a rich chocolate drizzle

Homemade Chocolate Brownie. with blood orange ice cream and Chantilly cream

Sittings @ 12noon, 3pm and 6pm 2 courses £22.95 3 courses 27.95. Any of the above dishes can be prepared "gluten free" upon request.