



### To Start

English white onion soup, rosemary oil with cheddar croutons (v)

Smoked haddock & pea risotto, parsley dressing

Game terrine, spiced pear chutney & herb salad

### Main Course

Crispy pork belly, parsnip mash, braised red cabbage, Calvados jus

Roasted sea bass, green pesto herb crust, warm potato

& caper salad with lemon & dill dressing

Chilli roasted butternut squash, stuffed with winter roast vegetables,  
goats cheese crust, parmesan soft polenta with basil dressing (v)

### Dessert

Triple chocolate brownie cheesecake with blueberry coulis

Fig, plum and pistachio frangipane tart with crème Anglaise

Cheeseboard featuring Hereford Hop, Stilton,

Somerset Brie & mature cheddar

### Coffee & Mints

**£20 per person**