

Salmon and Creme Fraiche Terrine with Cherry Tomato Relish and Wholemeal Toast

Ham Hock Fritter with Nicoise Salad and Grain Mustard Sauce

Beetroot Salad with Peppered Goats Cheese and Roasted Hazelnuts

MAIN COURSES

Roast Derbyshire Beef with Yorkshire Pudding, Roast Potatoes and Red Wine Gravy

Roast Ballontine of Chicken with Sage and Red Onion Stuffing, Garlic Roast
Potatoes and Thyme Veloute Sauce

Pan Seared Grimsby Haddock with Smoked Haddock Potato Cake, Broad Beans and Sorrel Cream

Roast Heritage Carrot, Sweet Potato and Blue Cheese Tart with Herb Reduction

DESSERTS

Raspberry and White Chocolate Brownie with Raspberry Sorbet

Warm Caramelised Pineapple Pudding with Coconut Custard

Orange and Ginger Cheesecake with Cardamom Syrup and Apricot Gel

Cheese and Biscuits

2 Courses Including a glass of Prosecco, Coffee & Petit Fours £32pp

3 Courses including a glass of Prosecco & Petit Fours £40pp