

## 3 courses – £35.95pp

### Starters

- ❖ Tuna carpaccio, pink grapefruit, nori seaweed and pickled cucumber (g)
- ❖ Aromatic 5 spice duck salad with soy sauce and pomegranate dressing (g)
- ❖ Burrata with roasted vine cherry tomatoes, pine nuts & basil dressing (g) (v)
- ❖ Butternut squash velouté with sautéed oyster mushroom (g) (ve)

### Mains

- ❖ Pan fried fillet of seabass with Cromer crab, crushed new potatoes and watercress sauce (g)
- ❖ Roasted sirloin of beef, braised mushroom, garlic mashed potatoes & pinot noir jus (g)
- ❖ Sweet potatoes, spinach & camembert Wellington with balsamic baby carrots, broccoli and veggie gravy (v)
- ❖ Grilled courgette and asparagus risotto (g) (ve)

### Desserts

- ❖ Truffle chocolate tart with hazelnut Chantilly cream (v)
- ❖ Mango & passion fruit parfait with toasted coconut (g) (v)
- ❖ Strawberry & clotted cream cheesecake (v)

(g) Gluten free (v) Vegetarian (ve) Vegan

Please ask a member of staff if you require any information on ingredients used in our dishes regarding allergies or intolerances