

Sample Evening Menu

Grilled Goats Cheese and Walnuts Toasts with a Home-Made Red Onion
Chutney

Mini Yorkshire Puddings filled with Horseradish and Roast Beef

Served with a glass of 'Brut' Prosecco

Wild Mushroom Risotto, White Truffle Oil & Parmesan Crisp

Paired with a Picpoul Cuvée Caroline 2018

Pan Fried Chicken Supreme, Butternut Squash and Courgette Served with
Potato Purée with Leeks and Thyme Jus

Paired with a Boutinot - Cotes Du Rhone Villages Les Coteaux 2016

Chocolate Orange Fondant Served with a Salted Caramel Sauce and Vanilla
Ice Cream

Selection of Local Cheese Served with Seeded Cheese Crackers, Grapes,
Celery and Home-Made Fig and Apple Chutney

Paired with a Taylor's 10-Year-Old Tawny Port

Dolce Gusto Coffee and "After Eights"