

27th September 2024

— FOOD —

WINE TASTING

— MENU —

6 Course's

£55.00

6 Different Pairing Of Wines

STARTERS

LAMB SCOTCH EGG
SERVED WITH BACON JAM, PICKLED CUCUMBER
MIXED LEAVES SALAD

ROCK SHRIMP TEMPURA
PRAWNS SERVED WITH SPICY MAYO, SPRING ONION
GEM LETTUCE

MAINS

BAKED COD
SERVED WITH A PAPRIKA MEDITERRANEAN SAUCE, BOULANGERE POTATOES AND
SEARED ASPARAGUS SPEARS

TERIYAKI BEEF
SIRLOIN BEEF WITH SPICY EDAMAME BEAN SAUCE

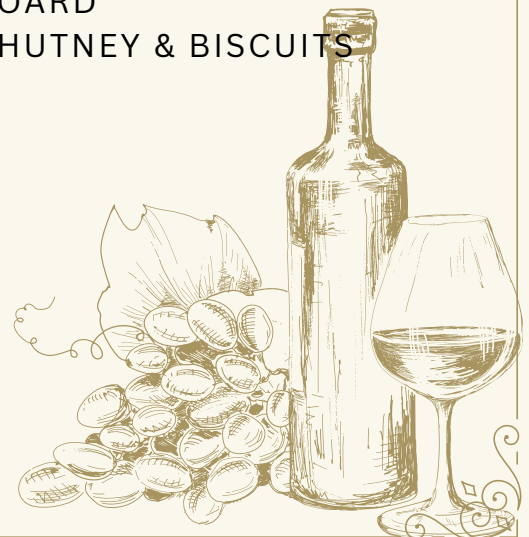
DESSERTS

CHOCOLATE BROWNIE
WITH HOMEMADE VANILLA ICECREAM, CHOCOLATE CRUMB

ENGLISH & EUROPEAN CHEESEBOARD
A SELCTION OF CHEESES WITH HOMEMADE CHUTNEY & BISCUITS

19.00 Arrival

19.30 Start



21st June 2024

— FOOD —

WINE TASTING

— MENU —

6 Course's

£55.00

6 Different Pairing Of Wine's

VEGETARIAN / VEGAN MENU

STARTERS

GRILLED ASPARAGUS SALAD
SERVED WITH LEMON, OLIVE OIL & FETA CHEESE

DUMPLINGS

SAVOURY VEGETABLE PARCELS SERVED WITH A SPICY OR SAVOURY
SAUCE

MAINS

RATATOUILLE
MEDITERRANEAN MEDLEY OF VEGETABLES, SLOWLY COOKED IN A
TOMATO AND GARLIC SAUCE

TOFU STEAK

DEEP FRIED TOFU SERVED WITH MISO SAUCE

DESSERTS

CREME BRULEE

APPLE & BERRY CRUMBLE
SERVED WITH VEGAN CREAM

19.00 Arrival
19.30 Start

