

FEBRUARY MENU

£45 per head

Starter

Smoked salmon on rye with dill and horseradish crème fraîche

or

Beetroot salad with dill and mustard dressing on rye

Main course

Slow cooked beef with dark cherries, Trappist beer and cacao

or

Salmon pavé papillote with shaved fennel, white wine and butter

or

Portobello mushroom with feta, preserved lemon and pearl barley

Dessert

Chocolate mousse

or

New York cheese cake

Both served with seasonal berries