

The Finch Menu

Starters

Roast tomato and red pepper soup, pesto (GF)(VE)(V)(DF)
Ham hock terrine, piccalilli, ciabatta crisp and pea shoots,
balsamic glaze (DF)

Sliced melon with berry compote and lemon sorbet (V)(GF)
(DF)(VE)

Mains

Cornfed Chicken with tarragon Cream Sauce served with
roasted potatoes & seasonal vegetables (GF)

Cumberland sausage & mash, crispy onions, pea and ale gravy
Wild mushroom and thyme risotto topped with rocket (DF)(GF)
(V)(VE)

Desserts

Chocolate & clementine tort with vanilla ice cream (V)(GF)
Choux pastry profiteroles with toasted almonds & chocolate
sauce (V)

Chocolate brownie with vanilla ice cream (V)(GF)

The Flamingo Menu

Starters

Leek and potato soup, fennel cream & potato crisp (V)(GF)

Prawn & crayfish cocktail, bloody Mary sauce (DF)

Chicken liver parfait with red onion marmalade, garlic and herb crostini

Warmed goats cheese, beetroot and balsamic (V)

Mains

Pan fried sea bass with sauce vierge (DF)(GF)

Four hour braised blade of beef, caramelised shallots with red wine and thyme jus served with roasted potatoes and seasonal vegetables (GF)(DF)

Wrapped chicken pancetta, stuffed with smoked cheese, tarragon and white wine sauce served with roasted potatoes and seasonal vegetables

(GF)

Spinach and ricotta ravioli with truffle oil, topped with rocket and parmesan (V)

Desserts

Glazed lemon tart with raspberry sorbet (V)

Sticky Toffee pudding, butterscotch sauce and vanilla ice cream (V)

Strawberry cheesecake with passion fruit pure & pearls (V)

Lemon posset with a mini meringue (GF)(V)

The Owl Menu

Starters

Sweet potato, chilli and coconut cream soup, coriander (VE)(GF)(DF)(V)

Honey glazed ham hock terrine with sticky fig relish and toasted ciabatta (DF)

Smoked salmon, cream cheese, capers and dill with a lemon wedge (GF)

Scotch egg, sweet pickle and mixed leaf (DF)

Breaded camembert, with chilly jam (V)

Mains

Lamb rump with rosemary jus served with roasted potatoes and seasonal vegetables (GF)(DF)

Baked salmon with lemon and garlic butter served with roasted potatoes and seasonal vegetables (GF)

Slow cooked beef striploin with Yorkshire pudding & rich red wine jus served with roasted potatoes and seasonal vegetables

Pan seared sea bass, Thai spiced butternut puree, sautéed pak choi and potato cake (GF)

Roasted mediterranean vegetable & three bean cassoulet with mixed herb crumble (DF)(V)(VE)

Desserts

Raspberry and white chocolate cheesecake with mango sorbet (V)

Rum and raisin crème brûlée with a shortbread (V)

Warm Belgian chocolate fondant with vanilla ice cream (V)

White chocolate and raspberry panna cotta with strawberry and mint salsa (GF)

Chocolate mousse and honeycomb with raspberry sorbet (DF)(GF)(V)(VE)