

Boardroom Menu

Two courses - £17.00 Three courses - £20.00

To Start

Soup of the day

Warm smoked haddock & spinach tartlet

Confit duck terrine with spiced plums

Tomato & mozzarella salad with basil and garlic oil

To Follow

Slow cooked pork belly, dauphinoise potatoes, savoy cabbage and apple sauce

Braised shin of beef, wholegrain mustard mash and red cabbage

Baked hake, roasted shallots, garlic crushed potatoes and tomato coulis

Moroccan squash & chickpea stew served with cous cous

To Finish

Chocolate & raspberry roulade

Banoffee pie

Pineapple panna cotta

Lemon curd Eton mess