



## MENU

### STARTERS

Duck & pistachio nut terrine with balsamic & fig coulis served on ciabatta crostini & mixed leaf salad

Prawn & avocado tian with sundried tomato, pesto & pea shoot salad  
(nf)

Seasonal soup of the day

### MAINS

Roasted loin of pork with wholegrain mustard mash & braised red cabbage served with Herefordshire cider jus

Pan seared salmon with crushed new potatoes, tender stem broccoli & dill hollandaise sauce  
(gf/nf)

Wild mushroom & tarragon risotto with white truffle butter & pea shoot salad  
(v/gf/nf)

### DESSERTS

Vanilla pannacotta with mulled wine poached pear  
(gf/nf)

Dark & white chocolate truffle mousse with whiskey Chantilly cream  
(nf)

Warm cherry frangipan tart with almond creme patissiere

### AFTERNOON TEA

*Additional £10 per person*

Selection of homemade sandwiches

Home baked scones served with clotted cream & jam

Cake selection

*gf - gluten free / nf - nut free / v - vegetarian  
Please note menu may vary on the day*