

## Hen Party Three Course £55 P/H

### Starters

Ham & Smoked Cheese Croquettes, Honey & Mustard Aioli, Peppery Leaves

Sobrasada Spread onto Buttery Sourdough & Drizzled with Honey

Cod & Sweet Roasted Piquillo Pepper Croquettes, Basil Aioli

Grilled Garlic Tiger Prawns on Toasted Ciabatta with Parsley & Lemon

Whipped Ricotta, Truffle & Honey on Buttery Toasted Sourdough (V)

### Mains

Pan Roasted Prime Cut Chicken Supreme, Wild Mushroom & Tarragon, Parmesan Cream Sauce (gf)

Prosciutto Wrapped Pork Tenderloin, Roasted with Garlic, Thyme & Sage, Creamy Somerset Cider Sauce (gf)

Slices of Pan Roast Lamb, Marinated with Garlic & Rosemary, Served with a Rich Redcurrant Lamb Jus

Butternut Squash, Shallot & Wild Mushroom Filo Parcel, Tarragon Cream Sauce (V)(Ve available)

Pan Fried Seabass Fillet, Roasted Red Pepper & Cherry Tomato, Salsa Verde (gf)

Pan Roast Wild Salmon, Buttered Spinach, Herb & Caper Sauce Vierge (gf)

*All served with Seasonal Vegetables & Tables Choice of Potato*

### Sweets

Double Chocolate & Salted Caramel Brownie, Vanilla Ice Cream (V)

Baked Vanilla & Brown Sugar Cheesecake, Berry Compote (V)

Rich Chocolate & Raspberry Ganache Tart, Vanilla Crème Fraiche (V)

Classic Sticky Toffee & Date Pudding, Clotted Cream Ice Cream (V)

Mixed Berry Eton Mess (GF)(V)