

## STARTERS

BEETROOT & MANGO SALAD WITH WALNUTS & POMEGRANATE SEEDS WITH A SUN DRIED TOMATO AND OLIVE OIL DRESSING (V)

CAPRESE SALAD, TOMATO, MOZZARELLA, FRESH BASIL WITH A BALSAMIC GLAZE (V)

SMOKED MACKEREL MOUSSE WITH MULTI SEEDED BREAD & A SALAD GARNISH.

SMOKED DUCK BREAST, WITH CANTALOUPE MELON, ORANGE AND WORCESTERSHIRE SOURCE DRESSING AND A SALAD GARNISH

OLIVES MARINATED WITH MUSHROOMS AND PEPPERS WITH A HINT OF CHILLI & SOURDOUGH BREAD (V)

GARLIC BREAD TOPPED WITH PARMESAN STYLE CHEESE (V)

## MAINS

LEMON & HERB CHICKEN BREAST WITH DAUPHINOISE POTATOES & ASPARAGUS WITH A HERB BUTTER SOURCE

ROASTED FIELD MUSHROOMS STUFFED WITH STILTON CHEESE WITH QUINOA & A TOMATO & HERB SOURCE (V)

PAPPARDELLE PASTA WITH CHERRY TOMATOES, IN A CREAM, THYME & CHANTERELLE MUSHROOM SOURCE (V)

PAPPARDELLE PASTA WITH CHICKEN, MUSHROOMS WITH A TOMATO, WHITE WINE & CREAM SOURCE

MOROCCAN CHICKEN BREAST WITH SULTANAS COUS-COUS & A MUSHROOM & CREAM SOURCE

SMOKED SALMON & PETIT POIS RISOTTO TOPPED WITH A ROCKET GARNISH

WILD MUSHROOM & WALNUT RISOTTO TOPPED WITH PARMESAN STYLE CHEESE (V)

## SALADS

HALLOUMI CHEESE, CHERRY TOMATO, GREEN OLIVES, GARLIC CROUTONS WITH A BALSAMIC GLAZE DRESSING (V)

SMOKED SALMON WITH AVOCADO, CHERRY TOMATOES, RED ONION & WITH A HONEY & LIME DRESSING