
HOMEMADE CARROT AND TARRAGON SOUP

TOMATO AND MOZZARELLA SALAD, DRESSED LEAVES
AND PESTO DRESSING

CHICKEN, BACON AND PISTACHIO NUT TERRINE, RED ONION
MARMALADE AND LOCALLY BAKED BREAD

BRAISED RUMP OF BEEF, YORKSHIRE PUDDING,
RED WINE AND THYME JUS

POT ROAST SUPREME OF CHICKEN WRAPPED IN BACON
FILLED WITH APRICOT FARCE AND PORT WINE JUS

VEGETARIAN FIELD MUSHROOM AND CREAM CHEESE KIEV,
TOMATO COULIS

SERVED WITH A SELECTION OF MARKET FRESH VEGETABLES AND POTATOES

WHITE CHOCOLATE CHEESECAKE, DARK CHOCOLATE SAUCE

LEMON TART, FRUIT COULIS AND CRÈME CHANTILLY

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE AND CLOTTED CREAM

£18.50 per head

CHEFS HOMEMADE TOMATO AND BASIL SOUP

DUKES HOMEMADE FISHCAKE, SALSA AND MIXED LEAVES

HOMEMADE SMOOTH CHICKEN LIVER PATE, BAGUETTE AND HOMEMADE
TOMATO CHUTNEY

HONEY GLAZED GOATS CHEESE, OLIVE CROUTONS, DRESSED LEAVES
AND SUN BLUSHED TOMATO DRESSING

BRAISED RUMP STEAK, MASH POTATO, ROOT VEGETABLES AND RED WINE SAUCE

SAUTÉED WESTCOUNTRY PORK MEDALLIONS, CIDER, APPLE, VEGETABLE,
SWEET POTATO BROTH

ROASTED SUPREME OF SALMON, GARDEN PEA AND SPRING ONION RISOTTO

FRESH PAPPARDELLE PASTA, WILD MUSHROOMS CREAM AND
FRESHLY SHAVED PARMESAN

STICKY TOFFEE PUDDING AND BUTTERSCOTCH SAUCE,
YARDE FARM VANILLA ICE CREAM

CITRUS CHEESECAKE WITH FRUIT COULIS

BREAD AND BUTTER PUDDING WITH CUSTARD SAUCE

£20.00 per head