



HOT LUNCH/ DINNER – Level 1

1 course - £8.50 per person / 2 courses - £10.50 per person / 3 courses - £12.50 per person

Starters

- A. Pepper Basket Filled with Black Grapes, Feta Cheese, Rocket & Sundried Tomatoes
- B. Creamy Cauliflower Soup with Paprika Croutons & Crumbled Blue Cheese
- C. Smoked Salmon with Fresh Pineapple Salsa

Main Courses

- A. Baked Loin of Pork, Apricot Puree & Calvados Sauce
- B. Speciality Local Sausage & Mash with Red Onion Gravy
- C. Seared Salmon on Caper Mash with a Chive Broth
- D. Moroccan Chicken with Couscous

Desserts

- A. Chocolate Tart with a Crushed Strawberry Cream
- B. Toffee & Banana Meringue Roulade
- C. Bread & Butter Raspberry Brioche Pudding
- D. Profiteroles Filled with White Chocolate & Butterscotch Cream with a Caramel Sauce

A supplement of £2.75 per person is added for groups of 12 or less

VAT @ 15% will be added to these prices