



# The Classic

£42 PER HEAD

## STARTERS

**Grilled king prawns, marie rose, compressed apple and dill salad**

Or

**Pressed ham hock, pineapple chutney & crostini**

## MAINS

**Braised steak and ale pithivier, salt baked mash and buttered greens**

Or

**Pan roast haddock, minted peas, salt 'n' vinegar potatoes**

## DESSERTS

**Cinnamon apple crumble tart with vanilla crème anglaise**

Or

**Sicilian lemon and ginger cheesecake**

## VEGAN/VEGETARIAN

**Waldorf salad**

Dill compressed apple with pickled grapes, walnuts, celery and a yoghurt dressing (plant based)

**Wild mushroom and tarragon pithivier**

Salt baked mash and herb buttered greens (plant based)

**Caramel baked pear**

hazelnut crumble, oat crème fraîche

**Why not add a cheese course:?**

3 cheeses - £5 per person

5 cheeses - £7 per person

7 cheeses - £9 per person

Carefully Sourced Local Fine Cheeses, Artisan Crackers, Chutney and Pickles

all cheeses locally sourced and will be informed on what types upon confirmation of booking this additional course

