



## *Mains*

**Braised Shin of Beef and Red Wine Pie (D/F)**

**Slow Cooked Barbecue Pulled Pork, Spring Onions (D/F, G/F)**

**Baked Salmon Fillet, Lime and Pink Peppercorn (D/F, G/F)**

**Moroccan Spiced Chickpea Curry (D/F, G/F)**

## *Garnishes*

**Crispy Thyme Roasted Potatoes (D/F, G/F)**

**Golden Pilaf Rice (D/F, G/F)**

**Creamed Savoy Cabbage, Caraway Seeds (G/F)**

**Maple Glazed Carrots with Fresh Herbs (D/F, G/F)**

**Coleslaw (D/F, G/F)**

**Chilli and Mint Greek Yoghurt (G/F)**

**Mixed Leaf Salad (D/F, G/F)**

## *Desserts*

**White Chocolate Cheesecake, Gooseberry Compote (G/F on request)**

**Flourless Chocolate and Ginger Torte, Whipped Mascarpone Cream (D/F, G/F)**

**Summer Berry Trifle (G/F)**

**A Selection of Local Cheeses, Grapes, Celery, Chutney and Biscuits**