

Spring / Summer Dinner menu A

*Starter

Smoked Haddock and tartar sauce fishcake with cucumber salsa

New season pea and mint soup and a home baked roll (v)

Smoked Chicken roulade with a broad bean and radish salad

Mains

Pan fried breast of free range chicken with fondant potato, tarragon cream and seasonal vegetables

Poached salmon with wilted spinach and sweet corn chowder

Smoked Applewood and spring onion risotto cake with celeriac puree and roast baby beets (v)

Desserts

Sticky toffee pudding with vanilla ice cream

Strawberry Pavlova

Vanilla panacotta with milk chocolate chip cookies and espresso cream

Freshly brewed tea and coffee

Chocolate truffles can be prepared by our in house pâtisserie for an additional charge.

A bread basket can be purchased to accompany the starter for an additional charge.

Please choose one starter, main course and dessert for your party from the above selection. Please also select 1 vegetarian alternative.

All pre-notified dietary requirements will be catered for where possible.

**Spring / Summer
Dinner menu B**

***Starter**

Salmon and dill tian with pea and avocado salad

Ham terrine with piccalilli flavours

Asparagus soup with parmesan sippets and a home baked roll (v)

Mains

Pan fried sirloin steak with thyme scented tomato
roast field mushrooms and chunky chips

Slow roast belly pork with roast garlic mash
and buttered spring cabbage

Delamere goat's cheese and butternut squash parcel
served with roast baby beets and cauliflower puree (v)

Desserts

Dark chocolate torte with caramel ice-cream

Iced cherry parfait

Poached pear with almond cake and elderflower syrup

Freshly brewed tea and coffee

Chocolate truffles can be prepared by our in house pâtisserie for an additional charge.

A bread basket can be purchased to accompany the starter for an additional charge.

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**Spring / Summer
Dinner menu C**

Starters

Claremont farm asparagus with Wirral watercress
and hollandaise sauce (v)

Oak smoked salmon and crayfish parcel
with a seafood dressing and cucumber salad

Home cured bresaola with fennel slaw
and a mustard dressing

Mains

Gressingham duck breast with a shallot tatin
candied turnips and a sage cream

Roast halibut with crab boudin and caponata

Wild mushroom Wellington with
butternut squash and baby leeks (v)

Desserts

Kir Royal

blackcurrant and Champagne jelly served topped with vanilla foam

Chocolate trio

dark chocolate torte with salted pecans, white chocolate mousse
and chocolate orange ice cream

Steamed gooseberry pudding

caramelised gooseberries in a light sponge served with Anglaise sauce

Freshly brewed tea and coffee

Chocolate truffles can be prepared by our in house pâtisserie for an additional
charge.

*A bread basket can be purchased to accompany the starter for an additional
charge.

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above selection. Please also select 1 vegetarian alternative.**

All pre-notified dietary requirements will be catered for where possible.