**MENU**

**Starter** Gin and Tonic cured Salmon with Salmon and dill pate, root vegetable salad and parmesan thyme cracker.

*or Vegetarian option Cherry tomato and basil tart tatin with feta crumble, beetroot dressing and roquette leaves*

**Main** Course Grilled medallion of beef fillet with gratin dauphinoise potato, carrot hash, broccoli and confit onion sauce.

*or Vegetarian option Roasted winter vegetable thermidor with grille courgette & truffle oil*

**Dessert** Trio of classic desserts with buck’s fizz sorbet-lemon meringue pie, banoffee pie and warm bramley apple pie.

**Please tick guest selection**

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| Name | Salmon | Tatin |  Beef | Vegie | Dessert |
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**Please let us know if you have any dietary requirements.**

**PLEASE RETURN WITH PAYMENT DETAILS**