



THE SUNSET SESSION

Menu

TO START

roasted red pepper & cashew paté (vg)

baked brie & honey with artisan crackers

jambon terrine with fig & walnut

smoked salmon paté

MAINS

tuscan butterbean salmon
served with herb roasted new potatoes

chicken & stilton ballantine
served with greens & creamed potatoes

feta & red onion plait
served with herb roasted new potatoes

DESSERT

chef gourmand

a selection of carefully crafted desserts

(vg) = vegan, (v) = vegetarian please pre-order & alert
us to any dietary requirements at time of booking