



THE SUNSET SESSION

TO START

sundried tomato & basil bruschetta (vg)

smoked salmon & caviar blini's

baked brie with onion chutney (v)

jambon wrapped asparagus with hollandaise dip

MAINS

chicken á la Normandie *with* apple & creamed potatoes

salmon florentine *with* saute potatoes

vegetable tart tatin *with* marscapone cheese (v)
(vegan alternative available on request)

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