



THE SUNSET SESSION

TO START

spring pea soup (vg)

smoked salmon & creamed cheese roulade

baked camembert with onion chutney (v)

potted ham hock terrine

MAINS

tarragon chicken *with* asparagus & creamed potatoes

wild garlic & smoked haddock gratin *with* roasted new 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