



# THE SUNSET SESSION

## Menu

### TO START

sundried tomato & red pepper bruschetta(vg)

roasted butternut squash & sage soup (v)

pea & jambon tartlet

salmon & dill roulade with caviar

### MAINS

cod provencal with herb roasted potatoes

tarragon chicken *with* green beans & creamed potatoes

ratatouille

*served with green salad & saute potatoes (v)*

### 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