

3 courses £50pp

STARTERS

Wild Garlic & Potato Soup
Toasted seeds, watercress (V)

Prawn and Crayfish Cocktail

Bloody Mary sauce, pickled cucumber & granary bread

Creamy Madeira Mushrooms Sourdough, dressed rocket (v)

Chicken and Pork and Tarragon Terrine
Onion chutney, mixed salad & Melba toast

MAINS

Walton Lodge Roast Striploin of Beef

Goose fat potatoes, honey glazed carrot and parsnip, braised red cabbage, seasonal greens, Yorkshire pudding and red wine gravy

Walton Lodge Loin of Pork

Pork apple and sage stuffing, roasted potatoes, honey glazed carrots and parsnips, braised red cabbage, Yorkshire pudding, red wine gravy

Pan Fried Fillet of Sea Bream

Wild garlic crushed new potatoes, creamed leeks & white wine velouté

Sundried Tomato, Basil & Ricotta Risotto Rocket and parmesan crisps (V)

DESSERTS

Tonka Bean Crème Brulee

Poached rhubarb, lemon & thyme shortbread (V)

Passionfruit Curd Cheesecake

White chocolate crumb & guinoa tuille

Sticky Toffee Pudding

Salted caramel crumb & vanilla ice cream

Selection of Ice Cream (V/GF)

Selection of Artisan Cheese

Lavosh crackers, homemade chutney, fig, grapes