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**Saturday 3rd November 2018**

**£30.00 for 3 courses**

 **A** Red lentil, sweet potato and coconut soup

**B** Chicken and ham hock terrine with soused vegetables and croûtons

**C** Goat’s cheese, fig and pear tart with honey mustard dressing

**D** Highwayman smoked salmon roulade

with marinated citrus and pickled cucumber, horseradish cream

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**E** Grilled seabass with braised fennel, spinach, asparagus,

sautéed potatoes and dry sherry sauce

**F** Breaded cornfed chicken, courgette, asparagus, broccoli,

broad beans and mash potato

**G** Confit shoulder of mutton, Chantenay carrots,

garlic scented kale, colcannon

**H** Wild mushroom, chestnut and spinach Wellington

with winter vegetables, parmesan and garlic cream

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**I** Mulled winter fruits, spice bread and cinnamon ice cream

**J** Black forest artic roll

*(white chocolate ice cream, chocolate sponge, marinated cherries)*

**K** Buttermilk panna cotta, blood orange granita

and blood orange salad with orange shortbread

**L** Barkham blue, West country cheddar and oatcakes

All our dishes are cooked to order. Please be patient during busy periods.

**Make us aware of any allergies and ask for further details of dishes that contain allergens.**