

COCKTAIL MASTERCLASS DINING

SOUP OF THE DAY

SERVED WITH WARMED CRUSTY BREAD

GARLIC BUTTERED MUSHROOMS ON TOAST

TOPPED WITH ROCKET

PRESSED PULLED PORK & HAM HOCK TERRINE

WITH A WHOLEGRAIN MUSTARD GLAZE, BABY PICKLES AND SHAVED SHALLOTS

ROASTED CHICKEN SUPREME & SPRING ONION MASH

WITH TOMATO AND SHALLOT JUS

SEARED SALMON, CRUSHED BABY POTATOES & SAUCE VIERGE

TOPPED WITH ROCKET

GOAT'S CHEESE & CAULIFLOWER FILO STRUDEL

WITH HARICOT BEAN AND SPINACH RAGU

STICKY TOFFEE PUDDING

WITH CARAMEL SAUCE AND VANILLA ICE CREAM

MASCARPONE CHEESECAKE

WITH BERRY COMPOTE AND OAT BISCUIT CRUMBLE

LOCH ARTHUR CHEDDAR CHEESE

WITH OAT CAKES AND TOMATO CHUTNEY