

First Course

Baron's Broth served with Rustic Bread

Second Course

Sharing Pork Ribs with Sage, Cider & Honey (between two)
Or

Sweet Potato & Butternut Squash Wedges with Sage, Cider & Honey (VG)

Third Course

Breast of Chicken with Tarragon & Crushed Black Pepper in a Lemon & Mead sauce served with Sweetcorn Cob, Diced Potatoes and Rustic Salad with Dressing.

Or

Vegetarian Wellington served with Sweetcorn Cob, Diced Potatoes and Rustic Salad with Dressing (VG)

Fourth Course

Apple Crumble with Vanilla Ice Cream (V)

Served with a glass of house wine.

Dietary requirements can be catered for on request.