

Starter

Local beer battered fish

Potato rosti, pea purée, tartare crème fraiche

Goat's cheese and horseradish mousse



Beetroot and chicory

Cauliflower soup with a cauliflower crumb



Cream of cauliflower and Belton Farm Cheddar soup, cauliflower crumb and bacon

Main course

Braised feather blade of beef



Caramelised onion, sous vide carrots, red wine jus

Buttercross Farm rump of lamb

Mini shepherd's pie, redcurrant jus, seasonal vegetables

Oven baked fillet of salmon



Braised elderflower fennel, roasted cherry tomatoes, salsa verde

Roast vegetable tagine, hummus and smoked aubergine



Flat mushroom and Stilton Pithivier **V**

Mushroom velouté

Dessert

Sticky toffee pudding

Butterscotch sauce

Vanilla jelly, fruit compote and raspberry sorbet



Passionfruit crème brulée



Coconut biscotti, pineapple compote

Children

Cheesy nachos

Or

Melon fruit cocktail

Traditional roast dinner with roast potatoes and seasonal vegetables

Buttercross Farm beef

Buttercross Farm oven roasted chicken supreme

Chocolate Fudge Sundae

Or

Mixed ice cream