

Starters & Afters - Jun 2026

Choose any 5 dishes from the following 20 . . .

Antipasti - Salame Milano; Salame Napoli; Parma Ham; Feta cheese; Olives; and Artichoke Hearts

Crêpes Florentine (V) - two light pancakes filled with spinach and cheese and masked with a creamy sauce

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Risotto (V) - creamy risotto topped with colourful roasted vegetables (*mixed peppers, aubergine, artichoke hearts, cherry tomatoes*)

Ham Rolls - Wafer thin slices of air-dried oak-smoked ham, filled with a piece of fresh apple and a blend of stilton and cream cheese, garnished with salad

Chicken Escalope - panfried and served with wholegrain mustard mashed potato and a red wine, chorizo and garlic sauce

Lemon Sole Florentine - grilled fillet of lemon sole with spinach and a creamy Mornay sauce

Scallops - pan-fried in Armagnac and baked with tomato concasse topped with fried breadcrumbs and parsley

Egg and King Prawn Salad

Salmon Mousse - served with melba toast and a salad garnish

Ice Cream - Exceptionally good 'Dreamy Cow' dairy vanilla ice cream served with hot Valrhona™ Chocolate sauce

Crème Caramel - Classic custard dessert with liquid caramel - light and smooth, served with a dried fruits marinated in orange and cognac

Eton Mess - fresh English strawberries, chantilly cream and meringue pieces all mixed together!

Duo of Chocolate - Dark chocolate outer shell filled with light chocolate mousse (*made with fresh egg whites*) decorated with kirsch-soaked black cherries

Raspberry Tower - layers of thin shortcake biscuit, raspberries and chantilly cream decorated with raspberry coulis

Eve's Pudding - classic sponge and apple pudding served hot with caramel sauce and custard

Pear and Frangipan Tart - Sweet pastry tart, lined with a layer of raspberry jam, filled with an almond 'sponge' and topped with poached pear and roasted flaked almonds, served with softly whipped cream

Profiteroles - Choux pastry balls filled with cream and served with luxurious chocolate sauce

Blueberry Cheesecake - individual creamy, American-style, cheesecake with a crushed biscuit base and blueberry topping

Cheese - selection of four different varieties of cheese served with biscuits

Coffee or Tea and chocolate truffles

Starters & Afters

Thursday 18th June
Friday 19th June and
Saturday 20th June 2026

Everyone's favourite evening -
choose any five dishes, from twenty,
in the order in which you want to eat them:
one starter and four puddings;
two starters, two puddings and cheese;
four starters and cheese;
or even five puddings!

Five courses and coffee - £47.75

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