

Starters & Afters - August 2026

Choose any 5 dishes from the following 20 . . .

Feta cheese, Tomato and Olive Salad (V) - with a balsamic dressing

Crêpes - Camembert, diced ham and sauteed mushrooms wrapped in thin pancakes with a creamy sauce

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

Garlic Mushrooms (v) - creamy garlic mushrooms served with brioche

Duck Liver Pâté - extra smooth duck liver pâté served with malted brown toast

Caesar Salad - classic salad of Romaine lettuce and croutons dressed with grated parmesan cheese, lemon juice, olive oil, anchovies, garlic, and black pepper, topped with pieces of freshly cooked chicken.

Salmon 'Florentine' - 'starter size' fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

King Prawns 'St James' - pan fried in Armagnac and baked with tomato concasse, topped with fried breadcrumbs and parsley

Smoked Salmon Parcels - Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Mussels Tartlets - Mussels cooked in cider, cream and chives, served in a puff pastry case

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

Crème brûlée - Classic baked egg custard with a crispy burnt sugar topping

Mango and Passionfruit Pavlova - meringue topped with cream and mango pieces with a passionfruit coulis

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

Sticky Toffee Pudding - Classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Summer Pudding - classic summer 'pudding' filled with juicy mixed berries (raspberries, blackberries, redcurrants, blackcurrants, strawberries, cherries and blueberries) served with softly whipped double cream

Strawberry Pannacotta - Italian set cream with a delicate strawberry flavour, served with strawberry coulis and garnished with strawberries

Caged Peach - poached peach, set on kirsch-soaked ice cream, imprisoned in a caramel cage and served with apricot coulis

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

Coffee or Tea and chocolate truffles