

## WINTER DINNER MENU

Amuse bouche - a small mouth amuser for you to enjoy whilst deciding on your choice for dinner this evening

Bread of the day with a whipped flavoured butter

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Grilled, butterflied herring in a preserved lemon, parsley and coriander dressing, with new potatoes and wilted greens

Moroccan style lamb rubbed with ras el hanout spicing, slowly cooked with soaked apricots, finished with ground almonds and served with lemon and herb couscous and a Moroccan carrot and orange salad

Moroccan style vegetable and chickpea stew with ras el hanout spicing, with soaked apricots, finished with ground almonds and served with a lemon and herb couscous and a Moroccan carrot and orange salad (V)

Chicken forestiere – braised chicken thighs with a smoked bacon, mushroom and tarragon enriched sauce, wilted greens and a loaded potato skin of spring onion and cheese

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Rich and creamy chocolate mousse made from a blend of milk and dark chocolate with a rosette of crème Chantilly and a sweetened biscuit

Steamed jam sponge drizzled with a warmed jam sauce and a traditional custard

Lemon tart – a sweet pastry base filled with a rich tangy lemon filling, lightly baked and served chilled with a spoonful of crème fraiche

**£17.50 per person**

Tea, cappuccino, latte or espresso £1.75

If you have a food allergy or intolerance please speak to the Restaurant Manager. Prices include VAT.

