



## VINTAGE THEMED DINING

Goats cheese souffle with beetroot, salad leaves & pomegranate

Beef Wellington

(Melt-in-the-mouth beef fillet with mushroom duxelles & prosciutto wrapped in a puff pastry lattice.)

Dauphinoise potatoes

Minted & buttered green vegetable medley

(green beans, peas, broad beans, broccoli, courgette)

Caramelised baby carrots

Individual seasonal fruit crumble with home made vanilla custard

Tea served with Earl Grey tea truffles

Coffee served with chocolate dipped cherries

**From £35 per person**