



## TABLE D'HÔTE MENU

Pre-Concert Sample Menu (Please note that this menu changes weekly)

### APPETISERS

Cream of Leek and Potato Soup with Smoked Salmon Crème Fraiche

Strozzapreti Pasta with Smoked Bacon and Field Mushrooms

Goats Cheese and Orange Salad with Beetroot Jelly

### MAIN COURSES

Panache of Fish, Saffron Mash and Glazed Baby Vegetables

Pan-Fried Breast of Chicken with Chorizo and Roasted Pepper Risotto

Warm Tartlet of Watercress, Smoked Cheese and Tomato with Poached Hens Egg, Bearnaise Sauce

### DESSERTS

Black Forest Trifle with Yoghurt Foam

Lemon Curd Cheesecake with Raspberry Sorbet

Pecan and Cranberry Tart with Clotted Cream Ice Cream

£18.50 Per Person or

£28.00 Per Person - Including two glasses of selected wine and coffee

AFTER 7.30PM –

£26.00 Per Person or

£35.00 Per Person - Including two glasses of selected wine and coffee

*Our Suppliers have assured us that none of our foods contains G.M. ingredients derived from Soya or Maize.*

*Should you wish to discuss this further, please ask your Server.*

*An optional 12.5% service charge will be added to parties of 8 people and over.*