

## STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Gin-cured sea trout gravadlax, grapefruit and winter leaf salad

(v) Arrancini of Toonsbridge smoked scamorza cheese, spiced beetroot and tomato puree

Duck liver and leg pâté, clementine jelly, hazelnut toast

## MAIN COURSES

Roast marinated chicken with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy **OR** with roast sweet potatoes, freekah, courgette and pinto salad, tahini dressing

Naturally smoked haddock, kedgeree rice, green beans, crispy hen's egg

Gamekeeper's pie, celeriac and potato bake, roast root vegetables

(v) House-made paneer cheese, Bombay potatoes, red lentil dhal, coriander chutney, pani puri

(v) Toonsbridge halloumi, pomegranate, quinoa, sugar snaps, hazelnut dukkah, chilli and orange dressing

Tandoori chicken salad, carrot, cucumber and mint salad, roast peppers, raita and salted cashew nuts

## DESSERTS

Earl grey crème brûlée with a citrus biscuit

Mango and passionfruit sorbet with fresh fruits

Chocolate and black cherry fondant, torched meringue, cherry compote

Pear and blackberry crumble, oat and ginger crumb, warm custard

*Tea or Coffee*