

## **Olives**

### **First Course**

- \*Prawn & Devon Crab Fishcakes with asparagus, pea velouté topped with a crispy seaweed salad*
- \*Baked figs wrapped in serrano ham, filled with goats cheese, rocket, balsamic glaze and grilled vine tomatoes*
- \*Herb tortellini minestrone soup with basil croutons*
- \*Katsu-curry chicken fillets with a coriander cress and cumin mayo*

### **Second Course**

*Our roasts today come with roast potatoes, Yorkshire, roasted root vegetables, purple sprouting, chipolata in smoked bacon, cauliflower cheese, herb stuffing served with our finest gravy*

- \*British rib-eye roast beef*
- \*Wholegrain mustard pork loin*
- \*Lamb shank in a rosemary and mint sauce*
- \*Vegetarian beef roast with a shallot gravy*
- \* Pan-fried sea bass fillet with a king prawn and chive risotto, pan-fried king scallops with the roe and a rocket and coriander cress salad*
- \*Steak cheeseburger in a brioche bun, lettuce, mayo with chips, gherkins, coleslaw and onion rings*
- \*Roasted butternut squash salad with grilled halloumi giant couscous, olive oil balsamic and coriander*

### **Third Course**

- \*Blood Orange tart with honey clotted cream and a shortbread biscuit*
- \*Trio of desserts - white chocolate mousse, chocolate brownie, ice cream and a marshmallow tart*
- \* Cheese board - blue Irish farmhouse, Port Salut, brie and Taw Valley Cheddar*