



16th October 2019, £26 per person
Afternoon with Charles Hanson Auctioneer

Mixed salad with poached pear, crispy bacon & blue cheese crumbs (Mu,Mi)

(V) Sliced Galia melon served with a fruit coulis

(V) Cream of leek & potato soup and croutons (G,W,Mi)

Pan-fried supreme of chicken served with a red wine & thyme sauce (Mi)

Seared fillet of Scottish salmon on a light citrus sauce (Mi,F)

(V) Roasted vegetable crumble with tomato compote & fresh basil (Mi,G,W,E)

(V) Dark Belgian chocolate tart with Chantilly cream & red fruit coulis (Mi,W,G,E)

Pear mousse on sponge biscuit with a raspberry sauce (E,Mi,W,G)

(v) Vanilla crème brulee glazed with demerara sugar (E,Mi)

Tea or coffee with mint (Mi)

(V) – Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team members for more information.

A discretionary 10% service charge will be added to all bills for parties of 6 or more