

# TASTE OF EDEN

## To Start

**Salmon and chive fishcake**, pea and spinach purée, julienne of spring onion and mangetout (N)

**Trio of beetroot and feta salad**, coriander dressing (V,G,N)

**Smooth chicken liver parfait**, red onion marmalade, mixed salad (N) **GLUTEN FREE OPTION AVAILABLE**

**Roasted Mediterranean vegetable salad**, lemon and mint couscous (VG,D,N)

**Leek and potato soup**, crisp bread (VG,D,N)

## To Follow

**Honey roast bacon loin**, creamed leeks, braised red cabbage, crushed new potatoes (G,N)

**Roasted chicken breast**, tarragon mousse, wild mushroom sauce, stem broccoli, fondant potato (G,N)

**Pan fried stone bass fillet**, tiger prawns, cucumber and herb salsa, braised fennel and tomato, new potato (D,G,N)

**Butternut squash and Jerusalem artichoke risotto**, basil oil, parmesan (G,N)

**Filled English flat mushroom**, wild mushroom and herbs, red onion and red pepper quinoa (VG,D,G,N)

## To Finish

**Toffee cheesecake**, honeycomb crumb (V,N)

**Strawberry bavaois**, shortbread biscuit (V,N)

**Warm brownie**, vanilla ice cream (V,N)

**Fresh fruit salad**, Greek yoghurt (V,G,N)

**Vegan chocolate tart**, mixed berries (VG,D,G)

*Complimentary tea and coffee*

V - VEGETARIAN, VG - VEGAN, G - GLUTEN FREE, D - DAIRY FREE, N - NUT FREE

Please inform your server of any dietary requirements you may have.

The majority of our menu can be adapted to suit individual requirements and our team will be more than happy to assist.