Level 3 Dinner

9th June

Amuse bouche

**Starter**

 Warm Smoked salmon & pousse tart

 Summer leaf soup, tempura of herbs

Pressed terrine of chicken, oven roasted tomatoes

**Main Course**

 Ballotine of guinea fowl, anna potatoes, lemon glazed carrots, wilted chard, thyme jus

Grilled bream, jersey royals, fennel & French beans, olive butter

Risotto primavera, parmesan & herb salad

**Dessert**

Summer fruit pavlova

Elderflower and raspberry jelly, clotted cream ice cream

Profiteroles, chocolate sauce

Petit fours & Coffee

**£24.95**

**Please make your server aware of any allergies or dietary requirements**

**Menu items subject to change and availability**