



FATHER'S DAY
CHEF'S TABLE
19th June 2022
Served from 1pm to 3pm



2 Course - £21.00 pp | 3 Course - £25.00 pp

(Member's discount will be applied with payment at the Bar)

STARTER

Cream of Watercress & White Wine Soup
with wholemeal croutons

Loch Duart Smoked Salmon & Crab Terrine
with a roast cherry tomato & basil compote

Duck Liver & Cognac Pâté
with red onion marmalade & artisan biscuits

MAIN

Pan Fried Seabass, Mediterranean Vegetables
with wild rocket & basil pesto

Baked Cornfed Chicken Breast, Asparagus & Garlic Mousse
with a wild mushroom & Madeira sauce

Herb Crusted Lamb Rump
with Dauphinoise potato, port & rosemary jus

Somerset Brie & Broccoli Tart
with sweet pepper coulis & walnut salad (V)

All served with a selection of seasonal vegetables and potatoes

DESSERT

Baileys Crème Brûlée
with shortbread

Sticky Toffee Pudding
with vanilla bean ice cream

White Chocolate & Raspberry Torte
with summer fruit compote

Selection of British Cheese
brie, mature cheddar & stilton

PLEASE MAKE YOUR BOOKING & PAYMENT AT THE BAR
BY MONDAY 13TH JUNE