

## Table D'Hote Menu

**Pan fried pigeon**, boudin noir, quail egg & beetroot

**Smoked Salmon**, poached egg, mushroom dressing

**Pea soup**, truffle potato croquette **(v)**

**Poached rabbit loin**, summer vegetables, rabbit consommé

**Red onion & tomato tart**, olive & balsamic salad **(v)**

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**Pot roast chicken**, dauphinoise potato, pea and pancetta, tarragon cream

**Sea bream**, roast garlic risotto, red wine salsify

**Trio of Pork**, pork fillet, slow roast pork, homemade pork pie, boulanger potato, creamy savoy cabbage

**Wild mushroom & truffle risotto**, grilled goats cheese, watercress **(v)**

**Beetroot gnocchi**, smoked ribblesdale cheese, rocket, endive salad **(v)**

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**Chocolate tart**, apricot & praline ice cream

**Vanilla crème brûlée**, roasted nut granola, rhubarb textures

**Sticky toffee pudding**, toffee sauce, vanilla ice cream & caramelised banana

**Lime compressed pineapple**, passion fruit sorbet & grenadine syrup

**Chefs selection of cheeses**, celery, grapes, chutney & biscuits

3 Course dinner menu for £39.00 per person