



**Starters**

Cream of chicken soup topped with crispy mushrooms

Roasted red pepper, tomato and red onion bruschetta

Steamed seabass fillet with a fine bean, red onion, pancetta, and cherry tomato salad drizzled with a tomato and thyme vinaigrette

**Main Course**

Smoked haddock, pea and chilli risotto topped with a poached egg

Lamb tagine with cous-cous, flatbread, hummus, coriander yoghurt and deep-fried chickpeas

Lemon and thyme breaded pork fillet with broccoli, caramelised apples, capers, and a red onion jus

Butternut squash and caramelised onion tartlet with a balsamic and pesto salad

**Dessert**

Choux buns filled with pastry cream, served with a dark chocolate sauce

Mixed berry delice, sponge base, chocolate runout and raspberry coulis

Lemon tart with crème anglaise

Speciality coffees and teas available at an additional cost.

Cooked by Professional Cookery Level 5

**Starters £3 | Mains £6 | Desserts £3| 3 Courses £12**