

FRIDAY 22ND & SATURDAY 23RD JUNE

FIELD & ORCHARD

APPETISER

SMOKED CHICKEN

PICKLED GRAPES, CARROT REMOULADE

SOUP

CELERY & STILTON

TOASTED ALMONDS

STARTER

DUCK & ARMAGNAC PARFAIT

VANILLA PRUNES, TOASTED BRIOCHE, ROCKET

MAIN COURSE

SLOW ROAST BELLY OF PORK

SAVOY CABBAGE WITH APPLES & BACON, FONDANT POTATO, CIDER SAUCE

DESSERT

CHERRY MERINGUE PIE

CLOTTED CREAM

VEGETARIAN & ALTERNATIVE OPTIONS

*SMOKED HALLOUMI

*WILD MUSHROOM & CORIANDER SEED PARFAIT

*SHALLOT TARTE TATIN, SAVOY CABBAGE WITH APPLES, FONDANT POTATO,
CIDER SAUCE

5 COURSES **£30.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE