

## Starters

### BRUSSELS PÂTÉ

*A smooth, indulgent Brussels pâté accompanied by a lightly dressed seasonal salad, caramelised red onion chutney, and crisp melba toast.*

### ITALIAN SAUSAGE ARANCINI

*Crisp golden arancini filled with Italian sausage and herbs, served on a rich tomato and basil velouté.*

### ROASTED BUTTERNUT SQUASH SOUP (V)

*A velvety blend of roasted butternut squash, finished with herb-infused croutons and a drizzle of crème fraîche.*

## Mains

### STEAK BORDELAISE

*Prime cut steak cooked to perfection, served with a classic red wine Bordelaise sauce, fondant potato, and a medley of roasted root vegetables.*

### PAN-SEARED TUNA STEAK

*Succulent tuna steak served with vibrant chimichurri, crushed garlic new potatoes, and a selection of seasonal green vegetables.*

### MOROCCAN SPICED ROAST (VG)

*An aromatic medley of roasted sweet potato, chargrilled vegetables, apricots, chickpeas, and quinoa, delicately spiced with Moroccan seasoning and a hint of harissa. Finished with a topping of toasted pumpkin and poppy seeds, and served with crushed garlic new potatoes and seasonal greens.*

## Desserts

### CHOCOLATE & RASPBERRY TORTE

*A rich dark chocolate and raspberry torte paired with a refreshing raspberry sorbet.*

### LEMON MERINGUE PIE

*A classic lemon meringue pie with a crisp pastry base, tangy lemon curd, and lightly toasted meringue, served with a fruit compote.*

### BLOOD ORANGE PANNA COTTA TART

*A delicate blood orange panna cotta encased in a crisp tart shell, finished with a chocolate Chantilly cream.*