

Jazz Night Menu
£37/head

*****STARTERS*****

Cream of Celeriac & brie soup (v)
with prune purée and black pudding dust, served with crusty bread

Salmon gravlax
served with tarragon & citrus mayo and watercress purée

Medley of beetroots (v)
served with tabouli salad and chili mango mayo

*****MAIN COURSES*****

Lamb rump
served on crushed potatoes and pea and spring onion fricassee

Chicken & mushroom velouté vol-au-vent
served on crushed potatoes with a rich red wine and tomato sauce

Papillote
served on crushed potatoes with spring vegetables and parsley sauce

Nut loaf (v, n)
served on crushed potatoes with spring vegetables and a rich red wine and tomato sauce

*****PUDDINGS*****

Coco-caramel cheese cake
topped with house made dark chocolate and rum truffles

Rhubarb compôte
served with custard and crumble

Duo of sorbets
two scopes served with fresh fruit and fruit coulis
(ask your server for today's options)

Selection of 4 Deeside cheeses (supplement of £4.00)
served with chutney and oatcakes

Please note all our food is freshly prepared, so a wait of 25-40 minutes can be expected.
All customer tips go to the staff. For parties of 10 or more a 10% service charge will be applied.
Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you want to know any ingredients.
n=nuts, v=vegetarian.