

# MENU

## **Starter**

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### **(A) Spring Vegetable Salad, Soya Mozzarella, Herbs & Flowers (VG)**

A vibrant medley of seasonal spring vegetables, delicately balanced with creamy soya mozzarella and adorned with fragrant herbs and edible flowers.

or

### **(B) Ham Hock Roulade, Piccalilli, Pea Shoots, Toasted Brioche**

A rich and indulgent starter featuring a tender ham hock roulade, complemented by tangy piccalilli, crisp pea shoots, and buttery toasted brioche.

## **Main**

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### **(1) Beetroot Wellington, Fondant, Thyme Crumbs, Green Beans, Beet Leaves (VG)**

A hearty and elegant vegan main course. A rich, earthy beetroot Wellington, paired with creamy fondant potato, crispy thyme crumbs, tender green beans, and vibrant beet leaves.

or

### **(2) Chicken With Confit Orange, Dauphinoise, Baby Leeks, Girolles**

Succulent roasted chicken, glazed with a sweet and tangy confit orange sauce. Served with creamy Dauphinoise potato, tender baby leeks, and wild, earthy girolles.