



*Henry*

£45 per person

*Includes a glass of prosecco upon arrival*

## TO START

*Breaded Goat's Cheese with Pickled Beetroot and Wild Rocket Salad*

*Confit Duck and Watercress Salad with Orange Emulsion*

*and Duck Egg (gf)*

*Smoked Mackerel, Olives, Confit Tomatoes and Watercress Salad*

*with Garlic Bread Croutons*

## MAIN DISH

*Seared Salmon with Chive Crushed Potatoes, Grilled Asparagus,  
Poached Egg & Hollandaise Sauce (gf)*

*Slow Braised Blade of Beef with Horseradish Mash, Buttered  
Broccoli, Roast Root Vegetables and Onion Lardon Gravy*

*Spinach, Apricot and Brie stuffed Chicken Breast with Roasted  
Potatoes, Buttered Greens and Red Wine Gravy*

*Stuffed Roast Aubergine with Spiced Cous Cous, Ratatouille,  
buttered Potato and Provencal Sauce (v)*

## DESSERT

*Dark Chocolate Tart with Raspberries and Vanilla Cream*

*Honey and Coconut Panna Cotta with Sable Biscuit and Honeycomb  
and Lemon Sorbet (gfa, vg)*

*Trio of Special British Cheese served with Crackers, Grapes and  
Chutney*

*Selection of Ice Cream and Sorbet*

*(v) vegetarian, (vg) vegan, (gf) gluten free*

