

## Shimmer Menu £36.00 per person

Please choose a maximum of two starters, two main courses, plus one vegetarian option and two desserts from the following

#### Starter

## Roast Tomato & Basil Soup

bread roll and butter

## Leek & Potato Soup

bread roll and butter

#### **Carrot & Coriander Soup**

Bread roll and butter

#### **Homemade Pate**

apple cider chutney

#### Chicken Caesar Salad

Crispy bacon, anchovies, parmesan croutons

#### Wild Mushroom Risotto

white truffle oil, parmesan cream

#### Classic Prawn Cocktail

with avocado mousse

#### Watermelon & Feta Salad

with toasted pine nuts

#### **Roast Beetroot Salad**

with goats cheese bonbons

#### **Chilled Melon Plate**

## Ham Hock, Smoked Cheddar Terrine

toast and homemade pickles

## Main

#### Roast Rib of Beef

Yorkshire pudding, seasonal vegetables, roast potatoes

#### Slow Braised Beef Steak

in Guinness with root vegetables, smoked bacon & horseradish mash

## Roast Leg of Lamb

Braised red cabbage, roast potatoes

#### **Roast Chicken**

sage & lemon stuffing, vegetables, roast potatoes

#### **Roast Loin of Pork**

creamy mash, roast vegetables

#### **Twice Cooked Belly Pork**

creamy cabbage & bacon, herb roasted potatoes

## **Confit Duck Leg**

roast garlic mash, green beans, spinach and basil, warm tapenade

#### **Baked Fillet of Salmon**

mini fish pie, buttered green vegetables & pea pesto

#### Chilli & Garlic Rubbed Flat Mushrooms

Roasted with goat's cheese and with creamy root vegetable gratin (V)

#### Mediterranean Vegetable Mille Fuille

Red pepper coulis and basil dressing (V)

## Dessert

## **Blackberry & Apple Crumble**

With Devonshire cream

#### **Classic Lemon Tart**

with pistachio crème fraiche

#### **Chocolate Fudge Cake**

With Devonshire cream

# White Chocolate And Raspberry Cheesecake

with raspberry sorbet

## **Chocolate & Orange Brownie**

with kumquat marmalade & vanilla ice cream

## White Chocolate Panna Cotta

with mango mousse and honeycomb

#### **Sticky Toffee Pudding**

banana foam and honeycomb ice cream

#### **Creamed Filled Profiteroles**

with warm chocolate sauce & vanilla ice cream

#### Vanilla Crème Brulee

Almond biscotti & orange sorbet

Ice cream & Sorbet