

HAPPY GOSTEN





STARTERS

LEEK & POTATO SOUP (*ve) Brie croute

CHILLED POACHED SALMON SALAD (gf)

Mixed leaves, sun blushed tomato, lemon & caper dressing

KIDDERTON ASH GOATS CHEESE & RED ONION TART

Micro herb salad

MAINS

ROLLED RIBEYE (af)

Roasted garlic parmentier potatoes, purple sprouoting broccoli, heritage carrots

ROAST LEG OF LAMB (9f)

Roast root vegetables, green beans, roast potatoes, pan gravy

PAN FRIED SEA BREAM (af)

Rosti potato, wilted spinach, tomato coulis

WILD MUSHROOM & GARLIC STRUDEL (v) (*ve)

Dauphinoise potato, green beans

DESSERTS

VANILLA CREME BRULEE (*af)

Shortbread biscuit

DOUBLE CHOCOLATE BROWNIE

White chocolate ice cream

RHUBARB CRUMBLE

Crème anglaise

Vegan desserts available on request

(v) Vegetarian | (gf) Gluten Free | (ve) Vegan | (*gf) Can be Made Gluten Free | (*ve) Can Be Made Vegan