MENU

SMOKED SALMON MOUSSE & KING PRAWN

salad dressed with red wine & raspberry vinagerette toasted sourdough bread

ARTICHOKE & SOMERSET CHEDDAR TART (V)

filo tart of Somerset cheddar, artichokes and chives, finished with a pomegranate and balsamic garnish

SOMERSET PORK BELLY

with mustard mash, steamed hispi cabbage, buttered carrots, with a cider & apple jus

BUTTERNUT SQUASH OPEN RAVIOLI (V)

fresh egg pasta, wilted spinach, brown butter sauce & toasted sunflower seeds

A SELECTION OF HOMEMADE CAKES with pouring cream

CHOCOLATE | RED VELVET | CARROT
COFFEE & WALNUT | VICTORIA SPONGE

Special thanks to Valerie, Norah and Kim for baking these beautiful cakes.

A&R | 24.02.2024