

Seasons

BRASSERIE

Starters

HOUSE SOUP

Baked bread roll

MELON PANNA COTTA

Mixed berry confit, refreshing lemon sorbet

CLASSIC PRAWN COCKTAIL

Shredded lettuce, cucumber, Marie Rose sauce,
tiger prawn, malted brown bloomer

CHICKEN LIVER PARFAIT

Quince jelly, parma ham, toasted brioche, rocket salad

Main Dishes

ROAST LOIN OF ENGLISH PORK

Apple sauce, stuffing, 'Seasons' house vegetables

PAN FRIED WEST COUNTRY CHICKEN BREAST

Mushroom ketchup, smoked bacon and mushroom jus,
'Seasons' house vegetables

PAN FRIED LAMB SIRLOIN

Wilted spinach, poached baby pear and red wine glaze,
'Seasons' house vegetables

PAN FRIED FILLET OF SEABASS

Herb crust, mussel and saffron cream,
'Seasons' house vegetables

8oz CHAR GRILLED SIRLOIN STEAK

Bordelaise sauce, 'Seasons' house vegetables

POACHED MUSHROOM RAVIOLI (V)

White wine and mushroom cream, rocket, garlic bread

Desserts

RASPBERRY PANNA COTTA

Raspberry gel and vanilla ice cream

GLAZED LEMON TART

Strawberry dust, raspberry sorbet

SALTED CHOCOLATE CARAMEL TART

Honeycomb ice cream and honeycomb

FRESH FRUIT SALAD

West Country clotted cream or pouring cream

AWARD WINNING 'YARDE FARM' ICE CREAM

3 scoops of either vanilla, chocolate, strawberry,
salted caramel, mint chocolate, honeycomb, lemon sorbet

3 COURSES £29