

# 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 LEG OF ENGLISH LAMB

Mint sauce, red currant jelly, 'Seasons' house vegetables

### PAN FRIED WEST COUNTRY CHICKEN BREAST

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

### PAN ROASTED DUCK BREAST

Fondant potato, caramelised plum, plum sauce, 'Seasons' house vegetables

### CATCH OF THE DAY

'Seasons' house vegetables

### 8oz CHAR GRILLED SIRLOIN STEAK

Peppercorn sauce, beer battered onion rings, chips

### 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

£29 PER PERSON

Please ask your server for the perfect wine to compliment your meal.