

# June - August Menu



## STARTER

### **OAK SMOKED SALMON**

Citrus & Chive Cream Cheese

Marinated White Crab – Toasted Sourdough

### **VG/GF OPTION: CRUSHED AVOCADO & MANGO**

Citrus & Chive Cream Cheese – Toasted  
Sourdough (GF bread on request)

## MAIN COURSE

### **BEEF WELLINGTON**

Mushroom Duxelles, Serrano Ham & Chive Pancake

Dauphinoise Potato – Mixed Green Vegetables

Red Wine Jus

### **VG/GF OPTION: BEETROOT WELLINGTON**

Crushed New Potatoes - Mixed Green  
Vegetables Vegan Gravy

## DESSERT

### **STRAWBERRY MOUSSE**

White chocolate crumb - Fresh Strawberries

### **VG/GF OPTION: VEGAN ETON MESS**

