

JAZZ NIGHT MENU

16TH FEBRUARY 2019

**LEEK & WHITE TRUFFLE VELOUTE, SLOW COOKED HENS EGG, GRUYERE CHEESE
TUILLE (gf)**

GIN & TONIC CURED SALMON, CUCUMBER, DILL, RADISH, SODA BREAD (gfo)

**BARBECUED BELLY OF PORK, SWEETCORN, SPRING ONION, CHILLI & SESAME
SALAD (n)**

**ROAST CORNFED CHICKEN, SWEET POTATO GNOCCHI, COURGUETTE, VINE
TOMATO & BASIL SAUCE, BLACK OLIVE CRUMB (gfo)**

**FILLET OF BRILL, BUTTERED SEA VEGETABLES, POMME PUREE, SHELLFISH
SAUCE (gf)**

**YORKSHIRE BEEF FILLET, MINI BEEF & ONION PIE, PARSNIP, HISPI CABBAGE,
CARROT, BEEF SAUCE**

HOMEMADE SQUASH, SPINACH & GOATS CHEESE LINGUINI, BASIL PESTO (v,n)

PASSION FRUIT CHEESECAKE WITH STRAWBERRIES & WHITE CHOCOLATE

TEA, COFFEE & CHOCOLATE TRUFFLES