



### **An evening with Peter Beardsley Menu**

Choose one from each course

#### Starters

- Smoked duck breast, spring vegetable ribbons with a soya & sweet chilli dressing (DF)
- Ham hock terrine served with piccalilli puree, pickled vegetables & crusty bread (DF, GF alternate bread)
- Three cheese & red onion tart, rocket pesto (V)

#### Mains

- Roast Sirloin of beef served with roast potatoes, seasonal vegetables & Yorkshire pudding (GF, DF without Yorkshire pudding)
- Confit duck leg, sweet potato mash, roasted plum jus (DF, GF)
- Baked salmon supreme, crushed new potatoes, steamed greens, white wine creamy sauce

#### Desserts

- Lemon & lime posset, short bread (V, GF without shortbread)
- Chocolate orange torte with a fruit compote (V, VG, DF, GF)
- Baked New York style vanilla cheesecake with a fruit compote (V)

If you have any dietary requirements please highlight this to the team on enquiry so we can share details of allergens contained within our dishes