



Hunter Deluxe Evening example

Day	Starter	Main course	Dessert
1	Smoked Mackerel Pate with griddled toast and a tangy watercress salad	Wild Mushroom risotto with crispy pancetta and parmesan shavings, balsamic roasted tomatoes and braised kale	Cherry clafoutis, cherry coulis with crème chantilly
2	Thai pepper and sweet potato and coconut soup with a crusty seeded roll	Gurkha lamb and cashew nut curry, jasmine rice, bean sprout salad and cucumber raita	Rose and cardamom crème brûlée with macerated fruits
3	Goats cheese and caramelized onion parcels with a balsamic glaze	Spice crusted pork tenderloin in a creamy cider and mushroom sauce, garlic roasted potatoes and seasonal veg	Tarte tatin with vanilla ice cream
4	Perl las and broccoli tart with a fresh leaf salad garnish	Pan fried Salmon fillet with crunchy vegetable and rice noodle salad, roasted cashews and a tangy ginger, lime and sesame dressing	Raspberry ripple profiteroles with fresh raspberries and white chocolate sauce



Hunter Deluxe Evening example

5	Beetroot and carrot salad with lime dressing and goats cheese	Balsamic braised beef in a rich gravy, dauphinoise potatoes and apple spiced braised cabbage	Rich chocolate ganache with a crunchy praline base and caramelised hazelnuts
6	Roasted red pepper soup with a toasted Ciabatta	Stuffed Cypriot chicken with potato gratin, oven baked tomatoes, black olive tapenade and a Greek style salad	Tarte au citron with crème fraîche

Please ensure we are made aware of any dietary restrictions or allergies.

All food options are subject to change, please contact our booking office for details.