

## Starters

Curried Cauliflower Soup (GF\*, Ve) Crispy Shallots, Artisan Bread

Tempura Prawns Chilli, Coriander and Ginger Noodle Salad

Smoked Bacon and Mature Cheddar Tart

Wild Mushroom Pate (V, GF\*) Crostini, Crispy Capers

## Mains

Cornfed Breast of Chicken (GF) Sweet Potato Fondant, Garlic and Parmesan Roasted Spring Greens, Tarragon Cream

> Prosciutto Wrapped Pork Tenderloin (GF) Potato Terrine, Aubergine Roulade, Calvados & Red Wine Jus

Herb Crusted Salmon Thyme Crushed New Potatoes, Hollandaise, Maple Glazed Carrots

> Beetroot and Thyme Risotto (V, Ve\*) Goats Cheese Bon Bon, Crispy Sage

## Dessert

Chocolate and Salted Caramel Fondant (V) Honeycomb ice-cream

Local Artisan Cheeseboard (V, GF\*) Homemade red onion chutney, grapes, crackers

Black Cherry and Apple Crumble (V) Vanilla Bean Custard

Exotic Fruit and Mint Salad (Ve, GF) Sorbet

2 courses- £29.95 per person 3 courses- £37.95 per person

Please choose two options for the starter/mains/desserts sections. Once you have decided your options, please email a member of our team at 'enquiries@ theramnewark.com' and we will send you over your final tailored menu.