

Starters

- Spring Green Pea & Fresh Mint Soup with homemade bread. (v)
- Twice-baked Isle of Mull Cheddar Soufflé with a parmesan crust. (v)
- Tomato & Pesto Puff Pastry Tart served with sweet pickled cucumber and carrot salad. (v)

Mains

Slow-cooked Beef Shin served with creamy mashed potatoes, roasted vegetables and gravy.

- Caramelised Onion Tart Tatin served with parsnip purée and dressed green salad. (v)
 - Warm Indian Chickpea Salad served with poached eggs and chapatis. (v)

Desserts

Vanilla Syrup Poached Pears served with homemade custard.

Fresh Fruit Salad.

Ice Cream Selection.

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner.



Starters

Butterbean & Thyme Soup with homemade bread. (v)

Mountview Cured Salmon Tartar served with mixed leaves and a grapefruit vinaigrette.

Baked Goats' Cheese & Beetroot Puff Pastry served with a honey glaze. (v)

Mains

Garlic & Herb Roasted Lamb Chops, lemon and dill new potatoes and buttered fine green beans.

Grilled Salmon Fillet served with dauphinoise potatoes, steamed kale and a lemon butter sauce.

Halloumi & Butternut Squash Orzo Bake. (v)

Desserts

White Chocolate & Red Gooseberry Blondie served with a red fruit compote.

Fresh Fruit Salad.

Sorbet Selection.

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner.



Starters

Blue Cheese & Broccoli Soup with homemade bread. (v)

Homemade Duck Spring Rolls served with a plum sauce and spring onions.

Pork, Sage and Apple Scotch Egg served with gherkins and black pepper mayo.

Mains

Venison Steak served with red cabbage, potato croquettes and a Diane sauce.

Lemon-crusted Cod Fillet served with white bean purée and purple sprouting broccoli.

Creamy Leek & Green Pea Tagliatelle served with a parmesan and rocket salad. (v)

Desserts

Baked Meringue with crushed berries and double cream.

Fresh Fruit Salad.

Ice Cream Selection.

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner.



Starters

- Roasted Tomato, Cucumber and Red Pepper Soup with homemade bread. (v)
- Crispy Tempura Cauliflower bites served with harissa mayo and mixed leaves. (v)
- Whipped Feta and Roasted Baby New Potatoes served with fresh dill and garlic olive oil. (v)

Mains

Roasted Duck Breast, new potatoes and green pea purée served with port jus.

Pan-fried Seabass served with new potatoes, steamed pak choi and an Asian dressing.

Chestnut Mushroom Stroganoff served with steamed herby rice. (v)

Desserts

Dark Chocolate Mousse Served with crushed pistachios.

Fresh fruit salad.

Ice Cream with Chocolate Sauce.

Tea & Coffee and Petit Fours served in the Birders Lounge after dinner.