



Menu

Starter

Shared table platters to include

Charcuterie:- Parma ham, mortadella, salami, smoked chicken

Seafood:- Wye valley smoked salmon, hot smoked salmon, crevettes, lemon mayonnaise

Land:- Tomato salad, avocado, burrata, melon

All served with assorted breads, olive oil, balsamic, breadsticks, farm butter

Main course

Pan fried breast of chicken, fondant potato, baby ratatouille, tomato jus

or

Salt baked candy beetroot tart, walnut pesto, asparagus, goats' cheese, balsamic glaze

To finish

White Chocolate cheesecake, banoffee ice cream, chocolate sauce

or

Four cheeses with biscuits, chutney, bread

Please email any dietary requirements in advance to
Amy.Lee@captainsclubhotel.com