

## Starters

### **Cream of Tomato and Basil Soup**

Topped with Crème Fraiche, Balsamic Glaze & Crispy Croutons

### **Cauliflower & Curried Parsnip Veloute**

Topped with Crispy Parsnip shavings & Fresh Thyme

### **Pea & Mint Soup**

Topped with Pea shoots

### **Trio of Melon (VE)**

Cantaloupe, Water & Honey Dew with Balsamic, Walnuts and Seasonal Dorset Leaves

### **Butternut Squash, Beetroot & Goats Cheese Tian (G/F)**

Topped with Crispy Parma Ham & dressed with Pea Shoots

### **Salmon & Cod Terrine Wrapped in Smoked Salmon (Can be Gluten Free)**

Served with Melba Toast & a Tomato, Caper & Chive Salsa

### **Prawns, Smoked Mackerel & Crab Rillettes (G/F)**

Wrapped in a cucumber ribbon, served with a Lemon & Dill Crème Fraiche

### **Wild Mushroom Arancini set on a Tomato and Basil Sauce (V) (G/F)**

Finished with Seasonal Dorset Leaves

### **Grilled Halloumi, Sun Dried Tomatoes and Extra Olives & Melba Toast (V) (can be Gluten Free)**

Finished with seasonal Dorset Leaves.

### **Chicken Fillet wrapped with a griddled Courgette set on Baba Ganoush (G/F)**

Topped with Roasted Cherry Tomatoes.