



## Owners and Trainers Menu

6<sup>th</sup> March 2026

**Beef Bourguignon:** Fork-tender beef, Slow-braised in a rich velvety red wine, mushroom sauce & with smoked bacon and sweet pearl onions

**Pan-Seared Salmon:** A delicate flaky salmon fillet. Pan-seared & served with plump tender mussels in a light lemon-infused parsley sauce.

**Crispy Golden Gnocchi (V):** Sweet earthy roasted pumpkin in a creamy sauce, highlighted by fragrant sage.

*served with:*

**Buttery Mashed Potatoes:** Creamy, hand-whipped mashed potatoes with rich butter & hint of fresh chives.

**Panache of Seasonal Vegetables:** A vibrant medley of garden fresh vegetables, lightly steamed and finished with herb butter for a crisp, flavourful bite.

### Dessert

Chef's selection of indulgent sweet desserts