



St George's Church Dinner

Tuesday 25th August 2026 – 7pm

Menu

2 courses £28 per person | 3 courses £32 per person

Starters

Wild Mushroom & Tarragon Soup

- truffle oil, crusty bread (gf avail, ve, v, df)

Ham Hock & Parsley Terrine

- piccalilli, brioche toast (gf avail, df avail)

Cod & Harissa Fishcakes

- dressed salad, tomato and chilli chutney (gf)

Mains

Seared Pork Chop

- bubble & squeak, seasonal vegetables, wholegrain mustard sauce (gf)

Hake Fillet

- new potatoes, baby leeks, parsley sauce, crispy kale (gf)

Summer Vegetable Risotto

- spinach and sorrel pesto, garden peas, asparagus (ve, v, df, gf)

Desserts

Selection of Ice Creams & Sorbets - Can be decided on the day

Sticky Toffee Pudding – toffee sauce, salted caramel ice cream (gf avail, ve avail, v, df avail)

Seasonal Fruit Crumble – Clotted cream ice cream or homemade custard (gf avail, ve avail, df avail)