

B
BRADLEY
gardens

ON ARRIVAL

Bradley's snacks and nibbles

STARTERS

Pâté de campagne

our homemade pate with hedgerow chutney and homemade brioche

Marinated salmon

with mustard mayo and mini prawn cocktail

Cheddar and parmesan fritters

with red pepper relish and winter salad

MAINS

Grilled bistro rump steak

with skinny fries 'au poivre'

Seared sea trout

with Moroccan couscous, herb mayo and harissa

Wild mushroom risotto

with crispy goats' cheese, parmesan and white truffle oil

DESSERTS

Hot marmalade pudding

with Drambuie sauce

Dark chocolate tart

with red fruits and mascarpone & vanilla cream

'Delice au cassis'

blackcurrant & cassis mousse with thick cream

FINISH

Coffee and homemade truffles

SATURDAY FEBRUARY 27TH

3 courses - **£28.50**