



DRAGONFLY FARM
THE CAFÉ

Friday 5th June

Fresh Focaccia Bread

Served with dipping oil

Herb Crusted Hake

Served with wild garlic & asparagus risotto,
mussel fritter & sherry broth

or

Wild garlic & Asparagus Risotto

Parmesan and poppy seed crunch

Lemon Posset

Served with a raspberry & peppered shortbread biscuit

Beverages to be purchased separately on the evening

If you have any dietary requirements or allergies please do not hesitate to get in touch. We are more than happy to prepare alternative dishes with advanced notice



DRAGONFLY FARM
THE CAFÉ

Friday 5th June
Outside Terrace and Patio

Sharing Selection of Local Cheeses (For 2 people)

Baguette, Homemade Chutney & apple
Fresh Focaccia Bread served with dipping oil

Sharing Charcuterie Platter (For 2 people)

Baguette, Homemade Chutney & Pickled Cucumber
Fresh Focaccia Bread served with dipping oil

Beverages to be purchased separately on the evening

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