



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

To start

RSM cured salmon gravlax

With cucumber, avocado and horseradish mousse

Goat's cheese and beetroot salad

Pickled kohlrabi, toasted pine nuts

Chicken and tarragon terrine

Bacon jam and sweetcorn relish

Pear, Ham hock salad

Braised ham hock with a grain mustard dressing and quince jelly

To follow

Herb crusted sea trout

lemon veloute

English sirloin with béarnaise sauce

chargrilled to your liking

Wild mushroom risotto

shaved vegetarian hard cheese and wild rocket

Honey glazed duck breast

Blackberry jus

All served with seasonal vegetables and potatoes

To finish

Apple tart tartin

With rum & raisin ice cream

Vanilla cheesecake

Fruits of the forest compote

Chocolate tart

Pistachio cream and kumquats compote

Cheese platter

British cheese with quince jelly and fresh pear

Coffee and chocolate included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter