



## Party Menu 2

2 course £24.95

3 course £29.95

### To start

#### Fish cakes

Home-made salmon and haddock fish cakes served with sweet chilli sauce

#### Braised Pork belly

Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips

#### Soup of the day

### To follow

#### Whole baby plaice

Served with caper burnt butter sauce, seasonal vegetables

#### Trio of guinea fowl

Guinea fowl cooked three ways served with buttered cabbage, roasted carrots and a onion puree

#### Chestnut risotto

Brussel sprout and chestnut puree risotto topped with shaved parmesan

#### Lamb shoulder shepherds pie

Pulled braised lamb shoulder served with seasonal salad

#### Side dishes £ 3.60 each

Braised red cabbage with port, winter spices and orange,

Sauteed Brussel sprouts and crispy bacon

Roasted root vegetable with blossom honey and thyme

Rocket and parmesan salad

Garden salad

Triple cooked chips

Steamed baby potatoes

### To finish

#### Fresh fruit platter

#### Tiramisu

Coffee ice cream

#### Spiced poached pear

With bitter chocolate sauce

#### Coffee and chocolate included

Prices include VAT

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