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