Party Menu 1

2 courses £ 34.00  
3 courses £ 41.00

To start

Rabbit terrine
Served with orange jelly, prunes & Armagnac, toasted brioche

Goats cheese and butternut squash salad
Baby leaf and pumpkin seed

Beef carpaccio
Pickled vegetables and white cabbage, blue cheese dressing

Seared scallops
Served in the shell with tomato salsa and Parma ham crisp

To follow

Roasted cod fillet
Wrapped in pancetta with saffron mash wilted spinach and dill sauce

Gressingham duck breast
With creamed polenta roasted carrot puree, soy and red wine sauce

8 oz. English sirloin
Chargrilled to your liking and served with grilled tomato, flat mushroom and French fries

Celeriac risotto
With shaved vegetarian hard cheese, herb oil and wild rocket leaves

Side dishes £ 3.60 each

Roasted beetroot, balsamic glaze  French fries or sweet potato fries
Broccoli, toasted almonds  Baby potatoes or mashed potato
Rocket, Italian hard cheese salad  Sautéed savoy cabbage
Buttered steamed carrots  Minted peas

To finish

Apple crumble
Apple and cinnamon crumble served with a vanilla custard

Cheese platter
British cheese with celery and a home-made grape chutney

Chocolate fondant
Cooked to order soft centre fondant with vanilla ice cream

Earl grey pannacotta
Set cream infused with earl grey tea

Coffee and chocolate included
Prices include VAT

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