Party Menu 1

2 courses £ 34.00

To start
Lamb sweetbreads
Pea puree, and wild mushrooms
Char grilled tender stem broccoli
Served with chilli, garlic and spring onion dressing
Seared scallops
Cauliflower, confit apples and lemon syrup

To follow
Corn-fed chicken breast
Purple sprouting broccoli, wilted spinach and a sweet corn puree, almond jus
Seared stone bass
With celeriac, spring greens, sweet potato cake and sauce vierge
Spinach and feta cheese risotto
With shaved vegetarian hard cheese
8 oz. English sirloin
Chargrilled and served with flat mushroom roasted plum tomato and triple cooked chips

Side dishes £ 3.60 each
Buttered broccoli with toasted almonds
Rocket and parmesan salad
Minted garden peas
Spring greens with crispy garlic shavings
Steamed baby potatoes and dill
Triple cooked chips
Creamed mashed potato
Garden salad

To finish
Trio of English cheese
Served with celery and a pear and grape chutney,
Chocolate mousse
Dark chocolate mousse served with salted caramel and honeycomb
Rhubarb crumble
Poached rhubarb and toasted walnut crumble served with saffron custard

Coffee and chocolate included

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