



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
Broccoli, toasted almonds
Rocket, Italian hard cheese salad
Buttered steamed carrots

French fries or sweet potato fries
Baby potatoes or mashed potato
Sautéed savoy cabbage
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