



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

To start

Grilled asparagus with free range poached egg
feta cheese and truffle hollandaise sauce

Smoked duck with pickled carrots
caramelised orange and toasted hazelnuts

Yellow fin tuna tartar with cucumber
radish and pea shoot salad

Risotto Nero with baby squid and sauce vierge

To follow

Seared sea bass fillet with giant couscous
green asparagus and lobster bisque

Roasted Rump of lamb with grilled courgettes
aubergine, lamb sausage and mint jus

8 oz. English sirloin

Chargrilled and served with portabella mushroom vine plum tomato and French fries

Wild mushroom risotto with wild rocket and vegetarian hard cheese

Side dishes £ 3.60 each

Trio of greens with sauce vierge
Rocket, Italian hard cheese salad
Tomato red onion and olive salad

Baby potatoes or mashed potato
French fries or sweet potato fries
Mixed leaf salad

To finish

Chocolate panna cotta with strawberry compote

Trio of English cheese

Served with celery and a pear and grape chutney,

Treacle tart with ice cream

Summer pudding with clotted cream

Coffee and chocolate included

Prices include VAT

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