



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

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