Party Menu 2

2 courses £24.95  3 courses £29.95

To start
Potted salmon
Served with sourdough and rocket salad

Oven roasted wood pigeon
Puy lentils, sauce vierge and a port reduction, black pudding crumbs

Smoked mackerel
Trio of cucumber and horseradish mousse, pickled red onion

Soup of the day
homemade daily

To follow
Seared sea bream
Sauteed cavolo nero and samphire, tomato and red onion salsa

Peppered pork fillet
Apricot puree, wholegrain mustard mash, roasted shallot and cider jus

Herb crusted whiting fillet
Fricassee of baby gem, peas and broad beans, saffron potato and lemon beurre blanc

Leek and polenta pie
Market side salad and Greek yoghurt dressing

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
- Sauteed savoy cabbage
- Minted peas

To finish
Champagne jelly of mixed berries
Served with elderflower snow

Lemon tart
Glazed lemon tart served with a citrus sorbet and raspberry coulis

Fresh fruit salad

Selection of ice cream

Coffee and chocolate included
Prices include VAT

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