



Party Menu 1

3 Courses £36.50

To start

Freshly made soup of the day (V)

Venison carpaccio with celeriac remoulade, quince jelly and truffle dressing

Smoked and fresh potted salmon, toasted sourdough, wild rocket and lemon dressing

Texture of beets with glazed goats cheese, pickled red onions and aged balsamic (V)

To follow

8oz grilled English sirloin steak, Portobello mushroom, roasted plum tomato, triple cooked chips and bearnaise sauce

Cod fillet wrapped in pancetta, saffron mash, wilted spinach, broccoli and lobster bisque

Wild mushroom risotto topped with shaved parmesan (V)

Sage and onion stuffed corn-fed chicken breast, potato cake, medley of greens and chicken jus

Side dishes £3.75 each or any three for £9.00

Medley of greens / honey roasted carrots / mixed leaf salad

Triple cooked chips / skin on fries / mashed potato

To finish

Autumn crumble of Conference pear and Bramley apple with vanilla custard

Trio of chocolate with strawberry gel

Glazed lemon tart with mixed berry compote

British cheese platter with home-made fresh pear, grape chutney and celery

Coffee and chocolate mints included

Prices include VAT

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