



## Party Menu 2

### 3 Courses £25.75

#### To start

Freshly made soup of the day (V)

Chicken and tarragon terrine, aioli, pickled carrots and brioche

Home-made fish cakes with sweet chilli sauce & wild rocket

Stuffed grilled aubergine with red onion marmalade & goats' cheese and red pepper coulis

#### To follow

Grilled calves liver and smoked bacon, herb mash, sautéed cabbage & onion gravy

Fisherman's pie – mixed fish in creamy sauce topped with mash potatoes & peas

Trofie Pasta with basil pesto and roasted cherry tomatoes (VE)

Confit duck leg, braised red cabbage, bubble & squeak and black berry 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

Chocolate tart with strawberry gel and Chantilly cream

Glazed lemon tart with mixed berry compote

Fresh fruit salad

Coffee and chocolate mints included

Prices include VAT

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