

Function Menu

£55.00 per person including tea & coffee

Please choose three starters, mains & desserts

Starters

- *Ham Hock and Pulled Chicken Terrine, Apple & Plum Chutney, Toasted Sour Dough (DF)
 - *Salmon and Prawn Fishcakes, Saffron Aioli, Crispy Leeks
- *Chevre Goats Cheese, Spinach Red Onion Marmalade, Toasted Brioche and Balsamic Reduction (V)
 - * Sun Blushed Tomato & Buffalo Mozzarella Arancini, Basil Hollandaise, Pea Shoots (V)
- *Oriental Duck Salad, Chinese Vegetables, Chilli Honey and Sesame Reduction (DF - GS)
 - *Camembert, Asparagus and Red Onion Tartlet, Herb oil, Mixed Leaves (V)
- *Poached Salmon and Leek Timbale, Smoked Salmon Rose Citrus & Dill Yoghurt (GF)
 - *Assiette of Melon with a Pineapple, Mango Salsa, Orange Sorbet (VG – GS)
- *Pressed Mediterranean Vegetables, Butternut Squash & Sun blushed Tomato Tapenade (Vg - GS)
 - *Soup – A choice of - Plum Tomato & Red Pepper - Wild Mushroom & Tarragon –
Leek, Spinach & Potato or Honey Roasted Root Vegetables & Thyme

Main Courses

- *Chicken Supreme Wrapped in Bacon, Filled with Buffalo Mozzarella & Sun-Blushed Tomato, served with Crushed New Potato Cake, French Beans and White Wine Sauce (GS)
 - *Seared Fillet of Seabass, Prawn & Chive Risotto, Tenderstem Broccoli, Saffron Butter Sauce (GS)
- *Confit Leg of Duck, Savoy Cabbage, Kale and Chorizo, Fondant Potato, Apple, Cider & Mustard Sauce (GS)
 - *Oven Baked Fillet of Salmon, Crab & Herb Crust, Lemon Mash Potato, Capers Beurre Blanc (GSA)
 - *Rump of Lamb, Sweet Potato Dauphinoise, Roasted Courgette and French Beans, Rosemary Jus
- £3.00 supplement per person (GS)**
- *Roasted Sirloin of Beef, Chateau Potato, Glazed Carrot, Tenderstem Broccoli, Red Wine Jus
- £3.00 supplement per person (GS - DF)**
- *Brie, Red Onion Marmalade and Mediterranean strudel, Vine Tomatoes, Green Pesto (V)
 - *Honey Coated Baby Carrot, Spinach and Dolcelatte Tart, Glazed Figs and Candied Walnuts (V)
 - *Roasted Cauliflower with Harissa Spice Cous Cous Cumin Sweet Potato Puree, Mint Yoghurt (Vg)
- *Grilled Flat Mushroom with Butternut Squash, Spinach, Sun-blushed Tomato, Salsa Verde & Kale Crisps (Vg – GS)

Desserts

* Eton Mess, Summer Berries & Elderflower (GF)

*Dark Chocolate Torte, Morello Cherry Glaze, Orange & Cointreau Mascarpone (GS)

*Trio of Desserts to Include: Coconut Panna cotta, Mini Glazed Lemon Tart, Chocolate Brownie.

*Vanilla Crème Brûlée, Chocolate Chip Shortbread (GSA)

*Apple & Pear Crumble Tart, Crème Anglaise

*Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (GS)

*Cheesecake- A choice of - White Chocolate, Oreo, or Lemon (GSA)

*Poached Pear, Exotic Fruit Salsa, Mango Sorbet (Vg – GS)

* Vegan Chocolate and Coconut Torte, Orange Sorbet (Vg – GS)

Pre orders are required at least 10 days before your event

**If you have a food allergy or intolerance, please inform a member of staff before dining.
All food is prepared in an area where allergens are present**

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free GSA = Gluten Sensitive Available DFA = Dairy Free Available