



PRIVATE EVENTS MENU (£50 Per Head)

TO START

Warm, Home-Made Focaccia, Tomato Butter (V)

FIRST COURSE

Confit Garlic & Lemon Hummus with Za'atar (VG)

*Served with Flatbreads*

Salt Baked Beetroot (VG)

*Served with Blood Orange and Pumpkin Seed Panzanella Salad*

Broccoli & Goats Cheese Quiche (V)

MAIN COURSE

Roast Corn Fed Chicken (GF)

*Served with Bravas Sauce & Saffron Aioli*

OR

Roast Topside of Kedzlie Farm Beef (GF)

*Served with Horseradish & Watercress*

Butternut Squash Gnocchi (V)

*Served with Cavolo Nero, Pecorino & Walnut*

Whole Roast South Coast Plaice (GF)

*Cooked in a Shellfish Butter Sauce*

SIDES

Roast Buttered Seasonal Greens (V)(GF)

Roast New Potatoes with Salsa Verde (VG)(GF)

Mushroom, Leek & Gruyere Gratin (V)(GF)

PUDDING

Bread & Butter Pudding (V)

*With Apricot & clotted cream ice cream*

OR

Buttermilk Panna Cotta (V)

*With Honeyed Almond & vanilla custard*