



Sample Viande 3 Course Menu

We use selected local independent producers as a result please note that menus are subject to changes without prior notice
Menus will be confirmed and finalised 7 days prior to your event

Amouse bouche

Starters

Warm Salad of Quail, Caramelised Orange Puree,
Wild Asparagus and Hazelnut Dressing

Mains

Assiette of Lune Valley Lamb

Desserts

Set Citrus Custard
and Yogurt Sorbet

Petit four & coffee

Three Courses £97

*Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT*