



SET MENU AUTUMN 2023

(For parties of 16 or over)

£65.00 per person

As the organiser, please select **one** starter, **one** main and **one** dessert.

Do not circulate the menu; all your guests everyone will have the same dish (**NOT** including dietary requirements, they will be catered for separately). If you would like to add a second choice to your menu, we can provide this for a supplement of **£5pp**.

*Please place your pre-order **two weeks** in advance and provide a full seating plan so we are able to ensure dietary requirements are met.*

Homemade bread, butter and olive oil will be available for each table

STARTERS

Cured salmon with crème fraiche, capers dill and cucumber *(gf, nf)*

Beef carpaccio, parmesan, rocket and pine nuts *(df, nf)*

Caramelised onion, mustard and cheddar tart with a roasted vine tomato and rocket salad *(v, nf)*

Broad bean, pea, mint and preserved lemon bruschetta *(vg, nf, df)*

Rocket, grilled pear, truffle pecorino, walnuts and honey *(v, gf)*

MAINS

Unless otherwise indicated, mains are served with dauphinoise potatoes and green vegetables

Roast chicken breast served with sage butter, artichoke and salsa verde *(gf, nf)*

Roast saddle of lamb with a red wine jus *(gf, nf)* **(£2.50 supplement)**

Pan fried sea bass served with lemon and caper sauce *(gf)*

Wild mushroom Wellington, mash potato and vegetable gravy *(v, nf)*

Butternut squash and chickpea curry served with black rice, crispy shallots *(vg, df, nf)*

DESSERTS

Orange and almond cake served with crème fraiche *(v, gf)*

Buttermilk pannacotta served with poached seasonal fruit and homemade shortbread

Vegan chocolate and coconut pot served with homemade shortbread *(vg, df, gf)*

Raspberry and almond Bakewell tart served with custard *(v)*

CHEESE COURSE

Farmhouse cheeses served homemade chutney and crackers

£10 per head, platters available

Tea and coffee are provided at the end of the meal