



THE
CYGNET
ISLIP

Party Menu

For group bookings 12 and over
Pre order required 7 days before the event

3 course £50 per person

Bread and snacks

To Start

Cured Salmon, Ponzu Dressing, Radish, Sesame

Or

Pork Terrine, Bramley Apple, Bacon Brioche, Leek

Or

Mushroom Tortellini, Lord of the Hundreds, Onion Broth

To Follow

Lamb Shoulder and Rump, Carrot and Black Garlic, Salsa Verde

Or

Brown Butter Cod, Shellfish Orzo, Sea Herbs, Hollandaise

Or

Roasted Celeriac 'steak' Waldorf, Sweet & Sour Grapes

To Finish

Baked Vanilla Custard, Pear and Blackberry

Or

Warm Pineapple Pudding, Coconut and Ginger

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.