



For up to 20 guests, please choose 3 starters, 3 main course and 3 desserts to be given to your guests to choose from. Pre-orders are required 14 days prior.

For events with over 20 guests, please choose 1 set menu (1 Starter, 1 Main Course & 1 Dessert) for all your guests. With the exception of vegetarians and specific dietary requirements.

Starters

Green Pea & Mint Soup, Parma Ham & Brioche Croutons *GF Available*
Duck Liver Parfait, Rhubarb & Red Current Chutney, Melba Toast *GF Available*
Terrine of Goats Cheese, Blush Tomato & Spring Onion, Cucumber Relish *GF, V,*
Salad of Shredded Duck Confit, Smoked Bacon & Chorizo *GF, DF*
Smoked Chicken, Fennel & Mango Salad, Pesto Dressing *GF, DF Available, N*
Trio of Melon, Orange & Cardamon Syrup *GF, DF, V, Vegan*

Main Courses

Char-Grilled Pork Loin Steak, Thyme Roasted Potatoes, Kale, Apple & Calvados Sauce *GF, DF*
Baked Guinea Fowl Breast, Crushed New Potatoes, Green Beans, Cider Sauce *GF, DF*
Roast Chicken Breast, Garlic Mash, Pancetta, Button Onions & Chive Cream Sauce *GF, DF Available*
Baked Sea Bream, Courgette & Carrot Spaghetti, Tapenade Dressing *GF, DF*
Grilled Sea Bass Fillet, Pak Choi, Shitake Mushrooms, Soya Dressing *GF, DF*
Roasted Crottin, Pepper & Broccoli Salad, Piquillo Pepper Dressing *GF, V,*
Poached Gnocchi, Roast Root Vegetables, Pesto, Rocket & Parmesan Salad *V, GF Available, Vegan Available, N*

Desserts

Lemon Meringue Pie, Clementine Coulis *GF Available, V*
Blueberry Bread & Butter Pudding, Apricot Syrup *V*
Dark & Milk Chocolate Delice, White Chocolate Sauce *GF Available, V*
Wild Strawberry Cheesecake, Green Tea Syrup *GF Available, V*
Tangerine Crème Brûlée, Dark Chocolate Cookies *GF Available, V*
Trio of Sorbet *GF, DF, V, Vegan*

Tea, Coffee & Mints

£40 per person

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, Vg - Vegan, N - Contains Nuts