



For up to 30 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 30 guests, please choose 1 set menu (1 Starter, 1 Main Course & 1 Dessert) for all your guests. If a choice menu is required, then a supplement of £10 per person will be applied.

## Starters

Roasted Sweet Potato & Red Pepper Soup *GF, DF, V, Vg*

Chicken Liver Parfait, Caramelized Onion & Bramley Apple Preserve, Toasted Brioche

Goats Cheese, Red Onion & Sun-Blushed Tomato Tart, Rocket Salad, Honey Mustard Dressing *GF, V*

Pressed Duck & Parma Ham Terrine, Mango, Passion Fruit & Spring Onion Chutney, Toasted Ciabatta

Trio of Melon, Passion Fruit & Tarragon Syrup *GF, DF, V, Vg*

## Main Courses

Slow Braised Pork Belly, Buttered Mash, Braised Leeks & Shallot Gravy *GF*

Roast Chicken Breast, Fondant Potato, Wilted Spinach & Red Wine Sauce *GF*

Rolled Shoulder of Lamb, Potato Croquette, Green Beans, Rosemary & Garlic Sauce *GF, DF*

Grilled Salmon Fillet, Buttered New Potatoes, Steamed Choi & Hollandaise Sauce *GF*

Poached Potato Gnocchi, Roasted Peppers & Pesto *GF, DF, V, Vg*

## Desserts

Milk Chocolate & Orange Delice, Strawberry Gel *V*

Traditional Bread & Butter Pudding, Vanilla Custard *V*

Raspberry Cheesecake, Raspberry & Mint Sorbet *V*

Trio of Sorbet *GF, DF, V, Vg*

Coffee Crème Brûlée, Amaretto Shortbread *V*

Tea, Coffee & Mints

£45 per person

including 125ml glass house wine, or ½ pint draught beer

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