

PARTY MENU

Please choose **two items** from each course. All the food will be brought to the table on platters and served 'family style'. £35.00 per head.

We require seven working days to guarantee your options
Vegetarians will be catered for from our main menu

Starters

Warm ham hock, dandelion, cornichons, red onion &
buttermilk dressing
Roast butternut squash, chicory, Colston Basset stilton &
toasted pine nuts
Roast wood pigeon, blackberries, baby red chard, watercress
& bramble dressing
Potted pork, toast and cornichons
Mussels, cider & parsley

Main courses

Slow roast pork belly, cauliflower cheese and apple sauce
Roast market fish, stewed fennel, leeks and saffron
Slow cooked venison shoulder, braised red cabbage & prunes
Beef & ale suet pudding
Roast guinea fowl, savoy cabbage, bacon and wild mushrooms
Chicken, ham hock and tarragon pie

(all main courses will be served with bowls of hot buttered new
potatoes & seasonal greens)

Desserts

Apple pie, custard
Bread & butter pudding, pouring cream
Plum trifle
Meringue, hazelnuts, cream & hot chocolate sauce