SEATED MENU

2 courses: £35 per person
3 courses: £40 per person
Please choose one option per person per course.

STARTERS

Seasonal soup (VG/*GF)
servedwithsourdoughbread, paprika butter, coriander cress.

Vegetables Tartine (v) (*GF)
served with creamy burrata, mixed cherry tomatoes & crispy rye bread.

Smoked Duck Breast (*GF)
served with burnt shallot, cauliflower puree, pickled carrot strings.

Beetroot Smoked Salmon (*GF)
served with soured cream, cracker bread and dill

DESSERTS

Sticky Toffee Pudding with spiced rum toffee sauce and gingerbread ice cream.

Apple & Blackberry Cinnamon Crumble
served with vanilla ice cream (vg)

Belgian Chocolate Brownie (V/VG) (*GF)
with white chocolate sauce and honeycomb ice cream

MAINS

Slow cooked BeefTenderlion (*GF)
servedwith baby potato,peas& pancetta a la francaise, salsa verde, parsnip crisps and red wine jus.

Butternut Squash & Lentil Welllngton (VG/V)
served with roasted potatoes, honey glazed carrots, brussels sprouts, devils on horseback, cranberry sauce & red wine jus.

Roasted Hake served with seasonal breadcrumbs (*GF)
served with shellfish veloute, crab fritters, twice cooked grilled leeks and lemon cress

Miso Glazed King Oyster Mushrooms (V) (*GF)
served with mustard stock pearl barley, bok choi, toasted mixed seasame seeds.

Prices do not include service charge

To check availability
or book, email hire@number90corporate.co.uk

* (*GF) Items can be GF upon request. Service charge is not included