

## SHARING BANQUETING MENU

£40 - 2 courses | £50 - 3 Courses

### STARTERS

Choose from...

Southwest Charcuterie Boars, Pickles, Pinkmans Sourdough

Baked Tunworth, Seasonal Chutney, Pinkmans Sourdough

Cornish Seafood Cocktail, Marie Rose, shredded Iceberg, Melba Toast

### MAINS

Choose from...

Slow cooked Gloucestershire Lamb Shoulder, Dauphinoise Potatoes, Seasonal Greens, Gravy

32oz Aged Hereford T-Bone Steak, Fries, Peppercorn Sauce

Oven baked Whole Cornish Sea Bream. Mixed Leaf Salad, Roast New Potatoes

Spiced Pumpkin Pastilla, House Relish, Salad (V/Vg)

### DESSERTS

Choose from...

Profiterole Towers, Chantilly Cream, Filled Choux Buns, Dark Chocolate Sauce, Toasted Hazelnuts

Seasonal Eton Mess

Southwest Cheese Selection; Devon Blue, Cornish Yarg, Wookey Hole Cheddar, Seasonal Chutney,

Crackers