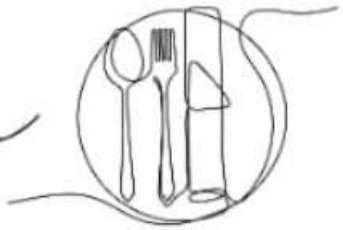
sit down menu



Staters

Beetroot and citrus cured salmon, crème fresh and micro salad. GF

Classic prawn cocktail, whole meal bread. GFO

Heritage tomato and Buffalo mozzarella salad, watermelon pearls and green olive tapenade. GF VEO

Confit chicken rillette, apricot jam, grilled sourdough. GFO

Twice baked cheddar and crab souffle, pickled red onion salad, chive oil.

Glazed grilled shrimp on corn & mascarpone polenta cake, sriracha mayo. GF

Main course

Pan fried sea bass fillet, crushed new potatoes, wild rocket and salsa Verdi. GF

Pan roasted salmon supreme, saffron and lemon risotto, confit tomatoes. GF

Butter seared chicken breast, potato croquette, creamed spinach & leeks, chicken jus. GFO

Pan roasted rump of Lamb, pomme anna potato, pea pureè, sautéed baby carrots, mint jus. GF

Grilled 5oz filled steak, garlic & thyme fondant potato, shallot pureè, baby spinach, red wine jus. GF

Wild mushroom, spinach & butternut squash wellington, crispy potatoes, sautéed cavolo Nero. VE

Roasted cauliflower steak, chimichurri sauce, toasted pine nuts & sauteed potatoes. GF VE

Desserts

Vanilla Basque cheesecake, fruit compote, clotted cream. GF

Chocolate brownie, hazelnut praline, vanilla ice cream. GF VE

Lemon posset, shortbread biscuit. GF

Passion fruit cheesecake, caramelized pineapple & mango sorbet.

Ginger parkin cake, poached pear & vanilla ice cream. GF V



£60 / person

Min 40 people