

## 3 COURSE FUNCTION MENU

3 Course Lunch - £33 per person | 3 Course Dinner - £41 per person

### STARTERS

- Smoked salmon with king prawn, horseradish cream and lime vinaigrette (g/f)
- Melon and Campari cooler with orange, pomegranate and mint (gf, vegan, nut free)
- Twice baked cheese soufflé, beetroot purée, balsamic and cress
- Herb marinated pork shoulder, tomato and cured ham rillettes, parmesan crisp, pomegranate dressing
- Grilled Capricorn goat cheese, courgette, pepper and tomato salsa, glazed fig (g/f)
- Smoked haddock, spinach and pea frittata, curly endive salad (g/f)
- Duck liver and port parfait, toasted brioche and red onion jam
- White onion, beef and thyme soup with a Gruyere croute
- Butternut squash, lentil and thyme soup (v)

### MAINS

- Port braised feather blade of beef, thyme garlic mash, roasted root and baby vegetables, braised port reduction (g/f)
- Ballotine of chicken with pork and apricot, creamed potato purée, baby cabbage leaves, roasted cherry tomato, sweet balsamic jus (g/f)
- Medium roasted sirloin of beef, dauphinoise potato, spinach and water cress purée, glazed baby carrots (g/f)
- Pan fried cod loin, white clam chowder sauce, red onion rings, sautéed shimeji mushroom (g/f)
- Pan seared sea trout, wild mushroom, new potatoes, truffle green pea sauce, pea shoot salad
- Confit lemon garlic and thyme pork escalope, fondant potato, vegetable salsa, thyme and garlic jus
- Slow roasted pork belly, potato rosti, apple and spring onion salad, soy dressing
- Rosemary braised rump of lamb, char grilled vegetables with a roast Jus
- Seabass fillet, sautéed potato, root vegetables and savoy cabbage, Thai spiced prawn tortellini, red Thai curry dressing (lunch supplement £3.00)
- Honey roasted Gressingham duck, timbale of macedoine vegetables, aubergine wafers, Griottines sauce (lunch supplement £3.50)

### DESSERTS

- Clotted cream panna cotta, strawberry compote, tuille biscuit
- Tiramisu, coffee anglaise, amaretti ice cream
- Passionfruit tartlet, exotic fruit salad, coconut ice cream
- Lemon cheesecake, blueberry compote
- Cherry and almond tart, vanilla anglaise, cherry ice cream
- Chocolate mousse, confit orange purée, orange sorbet (g/f)
- Strawberry delice, lime sorbet, peppered sesame tuille
- Whipped coconut mousse, pistachio sponge biscuit, mango and basil gel
- Orange crème brûlée, honey, oat and sultana cookie
- Tea/coffee and mints

For Private Events, a Minimum of 20 guests is required..

Please inform us if you have any allergies or dietary restrictions. We take care to accommodate, but all our dishes are prepared in kitchens that may contain traces of common allergens (e.g. gluten, dairy, nuts and soya).