



## Event Menu

**3 Courses £29.95 per person**

### Starters

**Roast Tomato Soup**

Confit Cherry Tomatoes & Lemon Oil (V)

**Crispy Duck Salad**

Egg Noodles, Orange & Sesame Dressing

**Baked Queen Scallops**

Garlic & Parsley Butter, Cheddar & Gruyère Crust

**Chicken & Leek Terrine**

Apricot Chutney & Toasted Brioche

**Salmon Ballotine**

Avocado Purée & Crab

### Mains

**Lamb Rump**

Dauphinoise Potato, Peas, Pancetta, Broad Beans & Red Wine Jus

**Roast Chicken Breast**

Parmentier Potato, Charred Leeks, Cherry Tomato Ragu & Basil Crisp

**Fish of the Day**

Herbed New Potatoes, Samphire, Lemon & Caper Beurre Noisette

**Beetroot & Tarragon Risotto**

Confit Lemon Fennel & Tarragon Crème Fraîche (V)

**12 Hour Blade of Beef**

Creamed Potatoes, Carrots, Leeks, Baby Spinach & Red Wine Sauce

### Pudding

**Chocolate Brownie**

Cherry & Peanut Brittle

**Sticky Toffee & Date Pudding**

Butterscotch Sauce & Cinder Toffee Ice Cream

**Vanilla Cheesecake**

Macerated Raspberries & Mint

**Orange & Vanilla Rice Pudding**

Rum Raisins

**Brie & Grapes**

Fruitcake & Artisan Biscuits

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require any information about any ingredients or allergens in our dishes please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.