

STARTERS

Roast Tomato Soup with Basil Oil

Pressed Terrine of Confit Chicken with Garlic Cream and Sourdough Toast

Goats Cheese Parfait with Caramelised Walnuts, Beetroot Gel

Ham Hock Terrine with Pea Shoots and Piccalilli Dressing

Prawn Cocktail with Bloody Mary Mayo, Pickled Cucumber and Brown Bread with Butter

Crushed Potato and Pea Pressa with Mint Crème Fraiche and Watercress

MAINS

Roast Supreme of Chicken, Creamed Potatoes, Sage Stuffing, Bacon and Mushroom Sauce

Slow Cooked Pork Belly with Cabbage Mash, Black Pudding Bon Bon and Cider Jus

Sirloin Steak with Bourguignon Sauce and Fondant Potato

Shoulder of Lamb in a Garlic and Thyme Sauce with Dauphinoise Potato

Pan Fried Fillet of Sea Bass, Dill Potato Cake with a Lemon and Herb Pesto

Grilled Salmon, Crushed Herb Potatoes, Broad Beans and Salsa Verdi

Risotto of Fresh Peas and Herb topped with a Soft Crispy Egg Yolk

Sweet Potato Wellington with Roast Pepper Sauce

DESSERTS

Glazed Lemon Tart with Raspberry Compote and Vanilla Ice Cream

Chocolate Fondant with Cherry Ice Cream

Coconut Panna Cotta with Lime Biscuit Crumb

Apple & Almond Tartlet with Clotted Cream

Rhubarb & Apple Crumble with Vanilla Custard

Iced Lemon Meringue Parfait

Selection of English Cheese with Biscuits and Chutney

(£2.50 supplement)

2 courses £19.50 per head

3 courses £25.50 per head

Waiting Staff @ £11.00 per hour (minimum of 4 hours)