

PARTY MENU

starters

Pressed ham hock, pickled vegetable and apple ketchup (gf)

Warm salad of BBQ sea trout, chargrilled vegetable with a sweetcorn & lime salsa (gf)

Sautéed woodland mushrooms, slow cooked egg, rosemary crumb and a truffle hollandaise (v)

Baked potato soup with crispy cheese potato skins with a chive oil (gf)

mains

Roasted lamb rump with grilled cabbage, carrot three ways and fondant potatoes (gf)

Pan-fried breast of chicken, chorizo and potato hash, grilled spring onions and a smoked bacon velouté (gf)

Baked filet of cod, lemon confit potato, scraps, mushy peas, pickled quail egg and tartar sauce (gf)

Smoked goats cheese risotto with beetroot three ways and pickled apple (v)

puddings

Chocolate brownie, caramel mousse and a raspberry sorbet (gf)

BBQ banana, lime marinated mango and mango sorbet

Vanilla crème brûlée, strawberry compote and crumble (gf)

Selection of British cheeses, chutney, crackers and frozen grapes

SET MENU

2 courses £25

3 courses £32

£10 deposit p/p

Pre-orders required
48hrs prior to arrival

18 GUESTS
can be seated around
one big table



**Our food is prepared
in a kitchen where
nuts and other allergens
are prepared, ask if you
need any advice.**