

Party Menu

Grazing Plates

Chef's Tomato & Basil Soup (V)
With Crusty Bread

Pork, Venison & Smoked Bacon Terrine (GF)
Cranberry Puree, Radish Salad

Pan Seared Crab Cakes
With a Pea Shoots & Avocado Salad dressed with a Garlic, Chilli & Parsley dressing

Baked Field Mushroom (V, VE, GF, DF)
Onion Marmalade, Rocket & Pickled Red Onion Salad

Plates

Barbecued Beef Short Rib (GF)
Pickled Vegetables, Mash Potatoes & Horseradish Hollandaise

Chicken Parma Ham (GF)
Filled with Mozzarella, Roasted Peppers & Basil, with Carrot Puree, Fondant Potatoes & Manchego Cheese Sauce

Pan Fried Fillet of Sea Bass (GF)
Puree Potatoes, Pak Choi, Shellfish Asian Veloute

Tofu & Broccoli Stir Fry (V, VE, GF)
With Chilli Flakes & Basmati Rice

Desserts

Chocolate Fondant Cake (GF)
With a Mint Fudge Sauce

Vegan Blueberry Cheesecake (V, VE, GF, DF)
With Blueberry Compote

Creamy Raspberry Tart
With Raspberry Sorbet

Coffee

£35.00

A discretionary 10% service charge will be added to the final bill for parties of 10 and over.

