



Party Menu 1

2 courses £ 34.00

3 courses £ 41.00

To start

Venison carpaccio with celeriac remoulade and quince jelly

RSM cured gravlax, lemon & dill mousse, ciabatta crostini

Poached pear with braised chicory, baby stilton & walnut salad

Duck and foie gras terrine, textures of carrots & oranges, toasted brioche

To follow

Stuffed corn-fed chicken breast, creamed polenta, savoy cabbage & truffle veloute

Seared sea bass fillet, potato gnocchi, red peppers, baby spinach & sauce vierge

Wild mushroom risotto with parmesan shavings

English Sirloin steak, hand cut chips, grilled garnish & béarnaise sauce

Side dishes £3.75 each or any three for £9.00

Medley of greens / Sauteed savoy cabbage

Hand cut chips / Minted peas

Wild rocket and parmesan / New potatoes

Mixed leaf salad with lemon dressing & toasted walnuts

To finish

Home-made bread & butter pudding served with custard

Dark chocolate tart, kumquat compote & pistachio Chantilly cream

Freshly cut fruit salad

Cheese platter, quince jelly, fresh pear & walnuts

Coffee and chocolate included

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter