Party Menu 1

2 courses £ 34.00  3 courses £ 41.00

To start

Soup of the day

Potted Salmon, toasted sourdough, seasonal leaves and lemon dressing

Sautéed chicken livers on toast, watercress salad

Marinated beef and blue cheese salad, sun dried tomatoes, roasted shallots

To follow

Cod fillet wrapped in pancetta, saffron mash, broccoli, broad beans and lobster bisque

Harissa infused pork belly, green lentils, pickled apples, grain mustard mash

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

Pumpkin ravioli with sage veloute and toasted pumpkin seeds

Side dishes £3.75 each or any three for £9.00

Sauteed savoy cabbage / Honey roasted root vegetables
Hand cut chips or skin on fries / Ratatouille
Wild rocket and parmesan / Baby potatoes / Creamed potatoes

To finish

Home-made baileys cheesecake with berry compote

Trio of chocolate with strawberry gel

Freshly cut fruit platter with lemon sorbet

Cheese platter, quince jelly & fresh pear

Coffee and chocolate mints included

Prices include VAT

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