

Starters

Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)

Wild Mushroom & Potato Terrine, Mushroom Emulsion (v)

Spiced Duck Breast, Roasted Cauliflower, Peach, Port Reduction

Pork Medallion with Truffle Pomme Puree, Bacon Crumb

Main Plates

Slow Cooked Lamb Shank, Spring Onion Mash, Glazed Carrot & Parsnip

Chicken Supreme, Crushed New Potato & Kale Cake, Wild Mushroom Jus

Sea Bass, Crushed Potatoes, Crispy Tobacco Onions, Lemon Beurre Blanc

Beetroot, Sweet Potato & Stilton Wellington, Leek & Potato Puree (v)

Desserts

Chocolate Delice, Passion Fruit Chantilly Cream

Sticky Toffee Pudding, Stem Ginger Ice Cream

Lemon Tart, Lemon Jelly, Burnt Meringue, Blackberries



3 COURSE SET MENU

This is a sample menu and subject to seasonal change. Your event manager will confirm your final menu with you on booking confirmation