

Starters

Citrus Cured Prawns, Lemon, Mango & Chilli Salsa

Baked Goats Cheese Tart, Beetroot, Fig & Sweet Peppers (v)

Beetroot & Vodka Cured Salmon, Courgette, Lime Emulsion

Smoked Chicken & Pistachio Terrine, Sweetcorn Puree, Confit Plum



Main Plates

Slow Cooked Short Rib Wellington, Spring Onion Mash, Glazed Carrot & Parsnip, Port Jus

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

Veg Tortilla, Charred Asparagus, Truffle Mayo (v)

Pan Fried Hake Fillet, Crushed New Potato & Chorizo, Spinach, Lemon & Caper Beurre Noisette

3 COURSE SET MENU

Desserts

Double Chocolate Brownie, Hot Vanilla Custard

Sticky Toffee Pudding, Stem Ginger Ice Cream

Cherry Frangipane, Cherry Chantilly Mousse

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