



Private Dining Menu 1 - £50pp

Please choose only two options from each section

STARTERS

Italian marinated artichoke heart, pomegranate and orange salad with pine nuts, peppery lettuce leaves, pea shoots, roasted red peppers, red onion slices and juicy tomatoes, parma ham and salami with a homemade Italian dressing.

Forest mushroom and tarragon risotto with a lemon and herb drizzle.

Seasonal Soup with Artisan rolls.

Farmhouse Pate and Artisan Rolls

Smoked salmon on a bed of rocket leaves with slices of beetroot and a homemade dressing.

Prawn Cocktail

MAINS

White bean, fennel, chicory bake with side salad

Herb crusted sea bass with, herby buttered potatoes and fresh asparagus.

Moroccan style slow cooked lamb with a vegetable cous cous.

(V/VG add roast sweet potato and vegetable medley).

Chicken Curry with rice, naan bread and popadom.

Roast dinner with trimmings

DESSERTS

Lemon Sponge, with a lemon sauce and custard

Strawberry Cheesecake

Eton Mess Sundae. V/VG options available.

Rich chocolate tart with cream

Apple Crumble and Custard

V – Vegetarian, VG – Vegan, GF – Gluten Free available on request.