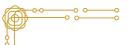


PARTY MENU







## GLASS OF FIZZ ON ARRIVAL



# STARTERS



# TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

Chives, truffle oil DEG Sd V

### KALE CAESAR

Soft boiled egg, crispy bacon, anchovies and Parmesan  $D \in F \subseteq Sd$ 

# CARROT AND **CUCUMBER RIBBONS**

Hummus, toasted walnuts, orange, thyme and black olives N V Vø

### BANG-BANG CHICKEN

Peanut sauce and chilli N Se



# MAINS



#### **BATTERED CORNISH HADDOCK**

Chips, crushed peas, burnt lemon, tartare sauce

E F G Sd E

## HALLOUMI RED CURRY

Steamed rice, coconut sambal, charred flat bread

D G Gr V (can be made vegan)

## CONFIT PORK BELLY

Crackling, salt baked celeriac, bramley apple, broccoli, brandy prunes

D Sd

## RIBEYE STEAK 8oz/226g

Skin on chips, wild rocket, peppercorn sauce (£2.50pp supplement) D Sd



# DESSERTS



# WARM CHERRY BAKEWELL TART

Clotted cream

D E N V

#### ARTISAN CHEESE SELECTION

Celery, grapes, cheese biscuits Ce D G N Se

#### VANILLA PANNACOTTA

Strawberry jelly, strawberry compote, coconut sorbet

DEGSd

#### PINEAPPLE CARPACCIO

Kiwi fruit, pomegranate, passion fruit, lemon sorbet

V Vg

#### ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish P Peanuts G Gluten L Lupin N Nuts Mo Molluscs Mu Mustard S Soya Sd Sulphur Dioxide Se Sesame Seeds V Vegetarian Vg Vegan Gr Garlic

