

PARTY MENU

£35 per person

STARTERS

SHELLFISH BISQUE

fresh lobster, cheddar cheese straw
(C, F, D, E, G, SD)

FARMHOUSE TERRINE

apple ketchup, black pudding fritters, sourdough toast
(D, E, G, SD)

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

truffled cheese and chive sauce
(V, E, D, G, SD)

BEETROOT ROAST, RAW & PICKLED

burrata, orange, basil, candied walnut, white balsamic
(V, SD, N, D)

MAINS

PORK BELLY & CRACKLING

glazed apple, onion purée, roast carrots, cider gravy
(G, D, E, SD)

PAN FRIED FILLET OF SEA BASS

potato gnocchi, sprouting broccoli, sea vegetables, shrimp & clam butter
(F, D, C, SD)

JOSPER GRILLED RIB EYE STEAK

watercress, chips, peppercorn sauce
(D, SD)

VEGETABLE KEDGEREE

basmati rice, soft boiled egg, toasted almonds, curry sauce
(V, E, D, SD, N)

DESSERTS

RHUBARB CRUMBLE

warm vanilla custard
(D, E, G, V)

WARM CHOCOLATE BROWNIE

white chocolate and cardamom ice cream
(V, N, D, E)

TONKA BEAN CRÈME BRULÉE

almond puff pastry straws
(D, E, G, V, N)

ARTISAN CHEESE SELECTION

celery, grapes, cheese biscuits
(G, D, Ce)

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