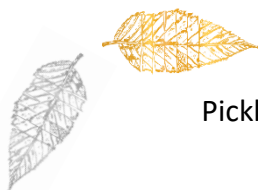




Choose one of each course for £95 per Person

Additional choices will be charged at £5 per person per course, apart from dietary requirements, which are included.



STARTER

Smoked Salmon

Pickles Cucumber, Lemon & Dill Crème Fraiche, Rye Crisp Bread
(GF Available)

Or

Korean Beef Carpaccio

Gochujang Mayonnaise, Kimchi, Crispy Noodles

Or

Cherry Tomato, Feta & Caramelised Onion Tart

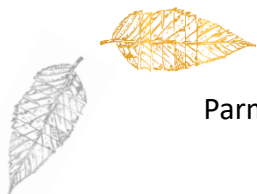
Or

Cheese & Onion Velouté

Sourdough Toast
(GF & Ve Options Available)

Or

Roasted Tomato Hummus, Beetroot Falafel & Vegan Feta
(Ve & GF)



MAIN COURSE

Beef Fillet

Parmesan & Dijon Mustard Mashed Potato, Beef Fat Roasted Carrots & Bordelaise Jus
(GF Available)

Or

Herb Crusted Cod

Parsley Baby Potatoes & Seafood Bisque
(GF Available)

Or

Pan Roasted Chicken Ballotine

Potato Pavè, Tender Stem Broccoli, Chicken Sauce (GF)

Or

Sauteed Gnocci

Wild Mushroom, Spinach in a Truffle Cream Sauce
(Ve & GF Available)

Or

Twice Cooked Belly of Pork

Roasted Fennel, Bacon, Onion & Potato Hash, Apple Cider Jus
(GF Available)



DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream

(GF Available)

Or

Basque Cheesecake

Butterscotch Sauce

Or

Chocolate Fondant

Cotted Cream Ice cream

(GF)

Or

Pistachio Crème Brule

Pistachio Ice Cream, Ginger Cookie

(GF Available)

Or

Coconut & Lime Panna Cotta

(Ve & GF)

One Menu to be Chosen for Whole Party.

For 40 to 60 Guests as a Part of a Private Hire Only.

One Dish to be Chosen for Each Course.

Dietaries will be Catered for Where Possible.

Please contact us with regards to allergies and dietary requirements when choosing dishes.

T's and C's Apply.

A Service Charge of 12% will be added to the final Bill
