



3-COURSE FAVOURITES MENU

FOR THE TABLE

- SELECTION OF CANAPÉS (YOUR CHOICE OF 3 CANAPES - 2 OF EACH PP) + £12.50 PP
 - SHARING CHARCUTERIE BOARD - ANTIPASTI MEATS, OLIVES, SUNDRIED TOMATOES, FRESH CRUSTY BREAD, LOCAL CHEESES, CRACKERS & FRUIT + £7.50 PP
- FRESH CRUSTY BREAD & BUTTER + £2.50 PP

STARTERS

- SMOKED GAMMON HOCK TERRINE, CAPER BUTTER, PICCALILLI & TOASTED BRIOCHE
- GOAT'S CHEESE FILO PASTRY PARCEL, PEAR & WALNUT SALAD & BALSAMIC GLAZE (V)
- HONEY & MUSTARD GLAZED PORK CHIPOLATAS, SESAME SEEDS & GARLIC MAYO DIP
- GRILLED HALLOUMI LEAFY GREEN SALAD - FRESH NUTTY PESTO - RED PEPPER RELISH (V)
 - CRISPY COD BITES, SHOESTRING POTATO FRIES & FRESH HOMEMADE TARTARE
 - BLACK PUDDING FRITTERS, CURED BACON CRUMBLE & CHILLI JAM
 - SMOKEY PAPRIKA & BUTTERNUT SQUASH RISOTTO, PUMPKIN SEEDS (V)
 - BREADED CAMEMBERT WEDGES, BALSAMIC GLAZE & CRANBERRY RELISH (V)
- MILD CURRIED BUTTERNUT SQUASH SOUP. CHIVE CREME FRAICHE, CRUSTY ROLL (V)

MAIN COURSE

- WELSH LAMB SHANK, DAUPHINIOS POTATO, BABY LEEKS, CELERIAC PUREE & RICH GRAVY
- SMOKED SALMON WRAPPED COD FILLET, CHARLOTTE POTATOES, ASPARAGUS, HOLLANDAISE
 - PORK TENDERLOIN, CAVALO NERO, SEASONAL VEGETABLES, SHALLOT SMOKY SAUCE
- CAJUN BUTTERFLY CHICKEN BURGER, CRISPY FRIES, HOUSE SLAW, FRESH SALAD & PERI MAYO
- AUBERGINE, COURGETTE & RED PEPPER MOUSSAKA, SUNBLUSH TOMATO PESTO & CIABATTA (V)
- GRIDDLED SEA BASS FILLET, CHARRED AUBERGINE CAVIAR, GREEN CHILLI SALSA & SAUCE PALOISE
 - FRENCH MUSHROOM STUFFED CHICKEN BREAST, WILD MUSHROOM FRICASSE, WHITE WINE & THYME CREAMED CORN SAUCE, BUTTERED ASPARAGUS & BRAISED SHALLOTS
- 8OZ RUMP STEAK, TRIPLE COOKED CHIPS, GRILLED MUSHROOM, TOMATO & PEPPERCORN SAUCE
- BUTTERNUT SQUASH, AUBERGINE & SHALLOT MASALA CURRY, COCONUT RICE, MANGO RELISH (V)
 - 16 HOUR BRAISED & PULLED BEEF SHIN, TENDERSTEM BROCCOLI, CARROTS, CREAMED HORSERADISH POTATO, SHALLOT CHUTNEY & BRAISED OX JUS

EXTRAS

- HAND CUT TRIPLE COOKED CHIPS + £4 PP
- EXTRA VEGETABLES BOWL + £4 PP
- BEER BATTERED ONION RINGS + £4 PP

DESSERT

- WHITE CHOCOLATE CHEESECAKE, FRESH STRAWBERRIES, VANILLA POD ICE CREAM
- STICKY TOFFEE PUDDING, SALTED CARAMEL, HONEYCOMB & CARAMEL ICE CREAM
- RASPBERRY TRIFLE, SWEET CUSTARD, FRESH FRUIT, PROSECCO SOAKED LADY FINGERS, ALMONDS, FRESH WHIPPED CREAM
- WHITE CHOCOLATE BLONDIE, PECAN BRITTLE, CHERRY & CHOCOLATE ICE CREAM
- LEMON POSSET CHEESECAKE, RASPBERRIES, SHORTBREAD CRUMBLE & FRESH CREAM
 - CLASSIC ETON MESS, SUMMER FRUITS, SERVED IN A MERINGUE NEST
- STRAWBERRY PANNA COTTA, BLUEBERRY & RASPBERRY COMPOTE & AMARETTI BISCUIT
- DARK CHOCOLATE ORANGE BROWNIE, CHOCOLATE GANACHE & VANILLA ICE CREAM
- STRAWBERRY & VANILLA ICE CREAM SUNDAE, FRESH STRAWBERRIES, WHIPPED CREAM
 - LEMON CURD TART, CLOTTED CREAM, LEMON GEL, & MERINGUE PIECES

TO FINISH

- SHARING CHEESEBOARD - LOCAL CHEESE SELECTION, CRACKERS, SALTED BUTTER, RED ONION CHUTNEY, FRESH FRUIT + £7.50 PP
 - FRESH RASPBERRY SORBET WITH ICED POMEGRANATE +£4 PP
 - SELECTION OF DESSERT CANAPES + £10 PP



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