



Autumn Function Menu

Pre-orders required 1 week prior to event

Salmon

Home cured, horseradish yoghurt, cucumber chutney, watercress

Butternut Squash

Warm salad of squash, beetroot, goat's cheese, toasted pumpkin seeds (v)

Chicken

Terrine of chicken & squash, butternut & lemon caramel jam, sour dough toast

Autumn vegetables

Lightly spiced soup, blue cheese bonbon, homemade bread (v)

—

Chicken

Roast breast, sweet potato purée, chantenay carrots, savoy cabbage, fondant potato, jus

Lamb

Braised lamb, kale, swede creamed with sage, herb roast new potatoes, jus

Seabass

Roast fillet, herb gnocchi, roast fennel, dill sauce

Pasta

Penne pasta, pesto, pine nuts, goat's cheese (v)

—

White chocolate

Blondie, stewed berries, raspberry sorbet

Sweet potato

Cake, baked apple, cinnamon ice cream

Cheesecake

Baked vanilla cheesecake, nutmeg crumble, spiced pumpkin ice cream

Cheese

Yorkshire blue cheese, quince, celery, grapes, oatcakes

£20 – 2 courses | £25 – 3 courses