



Function Menu

Pre-orders required one week prior to event

Salmon

Home cured, horseradish yoghurt, cucumber, watercress

Butternut squash

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

Chicken

Terrine of chicken & wild mushroom, balsamic grape chutney, homemade bread

Velouté

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

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Chicken

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

Lamb

Roast rump, greens, crispy belly, creamed potato, jus

Seabass

Roast fillet, herb gnocchi, roast fennel, dill sauce

Celeriac

Charred celeriac steak, seasonal vegetables, aubergine purée, roast almonds (v)

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White chocolate

Blondie, stewed berries, raspberry sorbet

Sweet potato

Cake, baked apple, vanilla ice cream

Vanilla

Baked cheesecake, nutmeg crumble, pistachio ice cream

Cheese

Yorkshire blue, quince, celery, grapes, oatcakes