

the mess party menu...

to start you off...

- roast pumpkin soup, parmesan & amaretti oil (V)
- pork & pistachio terrine, celeriac remoulade, apple chutney & onion bread
- welsh rarebit, toasted brioche, wild mushrooms, chive butter & poached egg (V)
- spinach, ricotta & walnut tortelloni, red chard & shaved reypenaer (V)
- peking duck spring roll, hoi sin dipping sauce, mizuno, cucumber noodles & crispy spring onion
- linguini of peas, tiger prawns, lemon & parmesan

caught in the middle...

- artichoke, shallot, spinach & tomato pithivier, green beans & chive beurre blanc (V)
- roast poussin, lemon & parsley butter, fricassee of peas, morels & pan fried gnocchi
- roast cod fillet, haricot beans, roast peppers, confit tomato, chorizo & smoked paprika oil
- braised pork cheeks, celeriac mash, wild mushrooms, crispy sage & cider jelly
- pan fried duck breast, cavalo nero, beetroot fondant, parmentier potatoes & griottine sauce
- chargrilled 28 day dry aged 12oz rump, roasted tomatoes, portabello mushrooms, watercress & skinny fries (£5.00 supplement)

caught in the middle dishes are served with a selection of seasonal vegetables and fat chips. family style service.

puddings...

- baked passion fruit cream, caramelised mango, coconut tuile & coconut sorbet
- white chocolate, banana & peanut bread pudding, banana tuiles, honey ice-cream & dark chocolate sauce
- elderflower jelly, granny smith sorbet & apple crisp *
- banana & fudge brulee, lemon shortbread
- rhubarb & duck egg custard tart, rhubarb puree & clotted cream ice-cream
- selection of british cheeses served with homemade fig chutney, celery & grapes (£1 supplement)

coffee and chocolates available at an additional £2.50 per person

*not suitable for vegetarians

the mess...

our party menu is a three course choice menu. we require a pre order, final numbers & details 14 days prior to your event for all guests. this menu is inclusive of bread. please provide a table plan & place cards with names & the name of each dish on the place card; eg soup, poussin, brulee.

inclusive of vat

£28.00 per person