

party menu...

to start you off...

- ham hock, spring vegetable & pearl barley broth
- crispy whitebait, saffron aioli, mixed leaves & lemon
- pea & broad bean tart, mint pesto, rocket & goats cheese salad (V)
- peking duck spring roll, hoi sin dipping sauce, mizuna, cucumber noodles & crispy spring onion
- risotto of chorizo & cauliflower, crispy squid
- salad lyonnaise: confit duck, pancetta, poached hens egg, green beans, croutons & shallot vinaigrette

caught in the middle...

- shallot tart tatin, hash brown, crispy blue cheese & hollandaise (V)
- lane farm pork & caramelised red onion sausages, herb mash, spicy cauliflower fritters
- pan fried salmon fillet, buttered leeks, confit lemon & smoked eel croquette
- open ravioli of sutton hoo chicken, wild mushrooms, baby leeks & tarragon jus
- pan fried rump of lamb, shallot puree, fondant potato, baby gem, chantenay carrots & rosemary jus
- chargrilled 28 day dry aged 12oz rump steak, roasted tomato, roasted onion & watercress (£5.00 supplement)

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

puddings...

- iced mandarin parfait, almond brittle, mandarin compote & mandarin vodka
- orange, chocolate & amaretti trifle
- peach & grand marnier gratin, brandy snaps
- black forest roulade, hazelnut crisp & kirsch ganache
- coconut pannacotta, spiced mango salsa & mango sorbet
- selection of british cheeses served with homemade fig chutney, celery & grapes (supplement £1)

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 & olives.
please provide a table plan & we can produce your table cards.

£30.00 per person

inclusive of vat

coffee and chocolates available at an additional £2.50 per person