

party menu...

to start you off...

- cream of potato soup, chives & salt cod fritter
- cock a leekie terrine, prune puree, toasted sage & onion bread
- peking duck spring roll, hoi sin dipping sauce, mizuno, cucumber noodles & crispy spring onion
- risotto of smoked eel, horseradish & beetroot
- warm tartlet of green beans, shallot puree, hens egg mayonnaise, parmesan & herb
- salad, balsamic reduction (V)
- welsh rarebit, toasted brioche, wild mushrooms, chive butter & poached egg (V)

caught in the middle...

- 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
- parma ham rolled hake, chorizo puree, baby squid & warm fennel salad
- chargrilled 28 day dry aged 12oz rump steak, roasted tomato, portobello mushroom & watercress (£5.00 supplement)
- artichoke, shallot, spinach & tomato pithivier, green beans & chive beurre blanc (V)

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
- mojito jelly, lime & mint granite (contains a shot of rum)*
- 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 (supplement £1)

**not suitable for vegetarians*

coffee and chocolates available at an additional £2.50 per person

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