

£45 per person

PARTY MENU

STARTERS

DUCK LIVER PARFAIT

*Sticky Fig Chutney, Pickled Pear
& Duck Fat Brioche*
mi | g | su | e

ROASTED JERUSALEM ARTICHOKE SOUP

Toasted Focaccia
g | ce | n | mi | su

ROASTED BEETROOT & CRUMBLLED GOATS CHEESE

Crushed Walnuts, Balsamic & Radichio
mi | c | su | m | n | c

CRISPY POPCORN CAULIFLOWER

Teriyaki & Soy
g | so | c | su | m | se

MAINS

CHICKEN MILANESE

Creamed Spinach St. Ewes Eggs & Truffle Mayo
g | mi | e | su

SMOKED BEETROOT RISOTTO

With Maple Frosted Walnuts, Balsamic Watercress
su | n

SOY & GINGER MARINATED BEEF BAVETTE

Chimichurri & Skinny Fries
c | mi | su | m | e | g | so

PAN ROASTED HAKE

Samphire, Mussels, Cockles & Petits Pois
f | mi | g | su | mo

PUDDINGS

BOMBOLINI

Warm Italian Nutella Doughnuts
g | n | e | so | mi

BOOZY STRAWBERRY ETON MESS

King's Ginger Chantilly, Meringue & Elderflower
mi | e | su

DARK CHOCOLATE NEMESIS

Crushed Honeycomb Ice Cream
mi | su

TEAS & COFFEES

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so)
Soya | (se) Sesame | (cr) Crustaceans | (mo) Molluscs | (su) Sulphites | (pn) Peanuts