

Example Set Menu, £38.00pp

Starters

Beef Carpaccio

With shaved Parmesan and dressed rocket

Pan Fried Scallop & Black Pudding

With a pea puree and rye bread shards

Goat's Cheese & Watermelon

With a beetroot puree and pickled beetroot

Cream of Leek Soup

With leek crisps, drizzled with truffle oil and served with homemade bread roll

Main Courses

Pan Fried Fillet Steak

Resting on a tomato salad, with a flat capped mushroom, topped with a crevette & drenched in tomato & garlic butter

Pork Belly, Braised Cheek & Black Pudding

With a compressed apple cider reduction, fondant potato and puffed crackling

Pan Fried Seabass with a Cockle and Saffron Risotto

Served with a Parmesan tuile and crispy Kale

Wild Mushroom Gnocchi

With truffle and garlic puree

Desserts

Selection of English Cheese, served with red onion chutney and biscuits

Chocolate Orange Brownie & Chocolate Mousse, topped with chocolate disk and fruit coulis

White Chocolate Parfait, with textures of raspberry and meringue kisses

Italian Meringue with Passionfruit Curd, served with an almond sable biscuit

Tea, Coffee & Chocolates to Conclude

NB. Menus including steak are available up to a maximum 40 guests. For events of 40+ guests alternatives will be suggested.