

MENU

THREE COURSE BANQUET

Please Create Your Set Menu With One Selection From Each Course

Warm bread selection, salted butter

STARTERS

Roasted tomato and red pepper soup, roasted spiced chickpea & crispy basil (vg) Harissa roasted cauliflower, confit garlic houmous, coriander, pomegranate & toasted hazelnut dressing (vg) Smoked scottish salmon, compressed cucumber, burnt lemon emulsion rye croutons & red chard Smoked mackerel rillette, celeriac, buttermilk & caper remoulade & baby watercress Confit chicken, pancetta & apricot terrine, black garlic emulsion & toasted almonds Smoked duck breast, pickled grapes, rocket, pistachio & mimosa dressing (£2 supplement)

MAINS

Pressed pork belly, fondant potato, savoy cabbage, black pudding & apple croquette, cider jus Pan roasted chicken breast, pomme puree, caramelised chicory, forest mushrooms & madeira jus Roasted cod, crushed ratte potato, braised fennel, dill & orange dressing. 'Parmesan' risotto, pea & basil puree, lemon & hazelnut dressing, pea shoots (vg) Salt baked celeriac, sea salt caramel roasted onion, king oyster mushroom, braised lentils with red wine vinaigrette, kale crisps (vg)

DESSERTS

Chocolate & raspberry tart, coconut yoghurt and poached berries Raspberry and almond frangipane tart, fresh raspberry Baked vanilla cheesecake, blueberry compote, honeycomb Pecan & lime pie, honey crème fraiche Chocolate mousse, whipped vanilla cream English cheese selection, chutney, grapes and crackers (£2 supplement)

Filter Coffee & Tea Selection, After Dinner Mints

Whilst some of the dishes listed on the Menu you are dining from do not include a specific allergy and whilst strict controls are in place to control allergen contamination, we do handle allergens in our kitchens and therefore cannot guarantee the product to be free from the specific allergens and may contains. We will be happy to talk to you about what we do in the kitchen to reduce the risks of allergen cross-contamination. If you require from the specific allergens and may contains. We will be happy to talk to you about what we do in the kitchen to reduce the risks of allergen cross-contamination. If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major altergens. That are contained in the ingredients. If you require further information about the presence of unintentional allergens imgredients may change.