



Party Menu 1 **£35 per person**

Selection of breads

Starter

Beetroot Carpaccio,

goat's cheese mousse, pomegranate, hazelnuts, molasses & bread crisps (V) (GF without crisps)

Free Range Chicken Liver Pâté,

pink peppercorn butter, quince & pearl onion preserve with toasted sourdough (GF without sourdough)

Prawn, Crab & Avocado Salad,

cucumber ribbons, cherry tomatoes & red pepper dressing (GF)

Main

Pan Roasted Corn Fed Chicken,

grilled spring onions, potato puree, sun dried tomatoes & broad beans with red wine & tarragon sauce (GF)

Braised Pork Belly,

tarragon Lyonnaise potatoes, crispy black pudding with apple & red wine sauce (GF without black pudding)

Roast Salmon Trout,

avocado mousse, candy beet, asparagus & radish salad (GF)

Halloumi Orecchiette Pasta,

grilled halloumi, sun blushed tomatoes, olives, lemon & kale pesto with almonds (V)

Stilton, Broccoli, Leeks & Spinach with Puff Pastry

cream sauce with a golden raisin & pine nut relish (V)

Dessert

Coconut Panna Cotta

pineapple, chilli & mint with salted caramel snaps (GF)

Dark & White Chocolate Brownie,

chocolate sauce & Dorset clotted cream (GF)

Passion Fruit & Vanilla Crème Brûlée,

shortbread biscuit (GF without the shortbread)

Coffee or Tea

*Please note that 12.5% service charge will be automatically applied to your total bill.
For allergy and intolerance information, please ask your server before ordering.*