



Party Menu 1 £35 per person

Selection of breads

Starter

Classic Carrot & Orange Soup
pumpkin seeds & pea shoots VG V GF

Free Range Chicken Liver Pâté,
pink peppercorn butter, quince & pearl onion preserve with toasted sourdough

Prawn, Crab & Avocado Salad,
cucumber ribbons, cherry tomatoes & red pepper dressing GF

Main

Pan roasted Corn Fed Chicken,
Savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

Grilled Pork Cutlet
crispy ham bon bon, sweet potato puree, green beans, caramelised pear & red wine sauce

Pumpkin & Sage Tortelloni
butternut squash broth with red pepper, golden raisins & toasted pine nuts VG V

Roast Fillet of Salmon,
braised fennel, tomato & peppers with confit herbed potatoes GF

Baked Field Mushroom
mixed pepper & bean cassoulet, toasted pine nuts & golden raisin dressing with straw potato VG V GF

Sides ~ Green salad VG V GF, Tomato & shallot salad VG V GF, Matchstick fries VG V
Buttered broccoli & almonds V GF or Minted new potatoes V GF **Supplement £4.15**

Dessert

White Wine & Cinnamon Poached Pear
chocolate sauce, hazelnuts & salt caramel crisp VG V GF

Dark & White Chocolate Brownie,
chocolate sauce & Dorset clotted cream GF V

Passion Fruit & Vanilla Crème Brûlée,
shortbread biscuit V

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.*