



# FUNCTION MENU

*Choose one starter, one main and one dessert to create your personalised menu*

## Starters

**Roasted butternut squash soup roasted pumpkin seeds & curry oil.**

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**Smoked chicken Caesar salad with truffle croutons, celery cress & anchovy**

1. Gluten, 4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide, 8. Mustard, 9. Sesame, 13. Fish.

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**Deep fried mozzarella in herb crumb served with blushed heirloom tomato salad and olive crumb.**

1. Gluten, 5. Milk, 6. Eggs

## Mains

**Roast loin of pork served with duck fat and thyme roast potato, roasted baby carrots,  
beef jus & Yorkshire pudding.**

1. Gluten 3. Lupin, 4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide

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**Thyme roasted chicken breast, charred corn, fondant potato and red wine jus.**

4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide, 8. Mustard

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**Chestnut mushroom, butternut & beetroot wellington with roasted baby vegetables and vegetarian gravy**

1. Gluten 5. Milk, 6. Eggs 8. Mustard, 9. Sesame

## Desserts

**Lemon curd Eton mess, orange & honey reduction, mint leaves**

5. Milk, 6. Eggs

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**White chocolate creme Brule with warm berry compote**

5. Milk, 6. Eggs

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**Chocolate delice, biscuit crumb with hazelnut praline cream**

1. Gluten, 2. Soy, 5. Milk, 6. Eggs, 11. Nuts

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**Fresh Filtered Coffee and Chocolate Mint**

Allergens: 1. Gluten, 2. Soya, 3. Lupin, 4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide, 8. Mustard, 9. Sesame, 10. Peanuts, 11. Nuts, 12. Crustaceans,  
13. Fish, 14. Molluscs

**£25.00 Per Adult & £12.50 Per Child (12 years and under)**