



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 win 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

£27.50 Per Adult & £13.75 Per Child (12 years and under)