



FUNCTION MENU

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

Starters

Minted pea and watercress soup, hard-boiled egg, toasted pumpkin seeds, croutons.

1. Gluten, 6. Eggs

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Dorset crab linguine with scallions, tomato concassed and shellfish sauce

1. Gluten, 4. Celery, 7. Sulphur dioxide, 12. Crustaceans, 13. Fish,

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Whipped zested goats' cheese with roasted beetroot salad, frizee and pomegranate molasses dressing.

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.

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Cod, prawns, and dill fishcake served with pickled shallot, rocket, and parmesan salad.

1. Gluten, 4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide, 8. Mustard, 12. Crustaceans, 13. Fish.

Mains

**Seared fillet of salmon with dill crushed new potato, sautéed samphire, peas,
and a crayfish butter sauce.**

4. Celery, 5. Milk, 7. Sulphur dioxide, 8. Mustard, 12. Crustaceans, 13. Fish.

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Pan roasted corn fed chicken supreme, braised red wine cabbage, parsnip puree and Romesco sauce.

1. Gluten, 4. Celery, 5. Milk, 6. Eggs, 7. Sulphur dioxide, 11. Nuts,

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**Duo of pork: roast tenderloin of pork, pork belly, croquette, sweet potato puree,
buttered glazed carrots, spiced plum jus**

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

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**3-hour slow braised shoulder of lamb, mini shepherd's pie, dauphinoise potato,
roasted baby beets, mint jus**

4. Celery, 5. Milk, 7. Sulphur dioxide,

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**Grilled rosemary & parmesan polenta, slow cooked tomato sauce, glazed carrots,
charred leeks & herb oil (V)**

4. Celery, 5. Milk, 7. Sulphur dioxide,



Desserts

Saffron and honey poached pear with dark chocolate sauce, toasted oats, and vanilla ice cream.

1. Gluten, 5. Milk, 6. Eggs, 7. Sulphur dioxide

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Lemon and clotted cream tart with raspberry puree and roasted white chocolate.

1. Gluten, 5. Milk, 6. Eggs.

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Vanilla panna cotta, short bread biscuit, fruit coulis

1. Gluten, 5. Milk, 7. Sulphur dioxide, 11. Nuts.

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Fresh Filtered Coffee and Petit Fours

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

£32.50 Per Adult & £16.25 Per Child (12 years and under)