



## Function Menu

**2 Courses £32 per person (1 choice per course)**

**2 Courses £35 per person (2 choices per course)**

**3 Courses £40 per person (1 choice per course)**

**3 Courses £43 per person (2 choices per course)**

### Starters

Chefs Soup of the Day (v)

Ham Hock Terrine, Pickled Vegetables, Mustard Emulsion

Wild Mushroom & Parsley Fricassee on Sour Dough Toast (v)

Confit Salmon, Caviar, Chard Cucumber, Pickled Radish, Wasabi & Avocado Emulsion

Chicken Liver Pate, Chutney, Melba Toast, Dressed Mixed Leaf

Goats Cheese Croquette with Beetroot (v)

### Mains

Pork Belly, Sausage & Parmenter Potatoes Cassoulet

Medium Rump of Lamb served with Feta Croquette, Minted Fondant Potato,  
Seasonal Vegetables with a Lamb Jus

Glazed Teriyaki Roasted Medium Beef served with Chard Onion, Pea & Wasabi Puree,  
Miso Wild Mushrooms with a Beef Jus

Poached Cod Loin served with Saffron Potato & Vegetable Bouillabaisse & Tempura Samphire

Roasted French Trimmed Chicken Breast Wrapped in Bacon served with Potato Parva,  
Seasonal Vegetables and a Tarragon & Wild Mushroom Sauce

Wild Mushroom & Truffle Risotto (v)

Vegetable Wellington served with New Potatoes, Seasonal Vegetables with a Tarragon Vegetarian Jus (v)

### Desserts

Apple Tart with Clotted Cream Ice Cream

Citrus Posset with Shortbread

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream Ice Cream

Mirror Glazed Chocolate Delice with Burnt Apple Puree & Coconut Ice Cream

Lemon Bavarois with Lemon Curd, Raspberries & Italian Meringue

Cheese & Biscuits (£3 supplement per person)

*All prices correct as of 1<sup>st</sup> January 2023, and are subject to change*

**PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS**