



# Function Menu

## Starters

- Minted Salad of Cantaloupe Melon, Water Melon & Feta (v) •
- House Cured Salmon, Pickled Cucumber, Swedish Honey & Mustard Crème Fraiche •
  - Heritage Tomato, Basil & Mozzarella with a Basil Pesto Dressing (v) •
  - Ham Hock & Pea Terrine with Apple Puree, Pickles, Mustard & Crackling shards •
- Cornish White Crab Meat & Crushed Avocado, Scallion Crumpet & Brown Meat Mayonnaise •
  - Wild Mushroom Arancini with a Black Olive Arrabiata Sauce (v) •
- Grilled Local Goats Cheese with a Salad of Candy Beetroot, Onion Marmalade & Pea shoots (v) •

## Soups

- Green Pea & Ham – Roasted Tomato & Scallion (v) - Cauliflower & Bark ham Blue (v) •

## Main Courses

- Fillet of South Coast Cod in Parma ham, Spring Onion Potato Cake, White Wine Cockle & Parsley Sauce •
  - Teriyaki Glazed Salmon, Egg Noodles, Asian Greens, Shitake and Sesame •
  - Braised Beef with Red Wine, Bacon & Mushrooms with a Scallion & Mustard Champ •
- Roasted Chicken Breast Fillet, Pork & Sage Seasoning & wrapped in Bacon, Red Wine Jus •
  - Chicken Breast, Lyonnaise Potato and Tarragon Jus •
  - Dingley Dell Pork Belly with Crushed Potato, Apple Sauce, Cider Jus & Crackling •
  - Breast of Duck & Confit Duck Pastry with Bubble 'n' Squeak, Honey & Balsamic Jus •
    - Lamb Rump with Fondant Potato, Peas, Buttered Greens & Lamb Jus •
    - Roasted Meats served with Roast Potatoes and Seasonal Vegetables •
    - Roast Loin of Pork with Apple Compote, Crispy Fat & Roast Cider Jus •
    - Roasted Sirloin of Beef with Yorkshire Pudding, Horseradish (£2.50 supplement) •
- Stuffed Roasted Saddle of Lamb, Pearl Barley, Kale & Chorizo Risotto (£2.50 supplement) •

## Carvery

- Two Choices of Meats, Topside of Beef, Leg of English Lamb or Marmalade Baked Gammon. with Roast Potatoes and Seasonal Vegetables (£2.50 supplement) •

## Vegetarian & Vegan

- Goats Cheese Filo Crown with Forest Cepes and Buttered Leeks with a Tarragon Cream (v) •
  - Sweet Potato and Lentil Cakes and Spiced Tomato Sauce (v) •
  - Lentil and Spinach Shepherd's Pie topped with Champ (vegan) •

## Desserts

- Rhubarb & Champagne Syllabub Shortbread Biscuits (v) •
  - Vanilla Panna Cotta (v) •
  - Eton Mess Mixed Forest Berries, Chantilly Cream (v) •
- Brioche & Marmalade Bread & Butter Pudding with Clotted Cream (v) •
  - Lemon Tart Crème Fraiche, Berry Compote (v) •
  - Trio of Chocolate Mousse with a Cherry Compote (v) •

## Vegan and Gluten Free

- Gluten Free Steamed Syrup Pudding •
- Belgian Chocolate Truffle Torte with Blackcurrant Sorbet •

**2 Courses £24.00 per person (1 choice per course)**

**3 Courses £28.50 per person (1 choice per course)**

**3 Courses £30.00 per person (2 choices per course)**

PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS