

MENU A

CREAM OF LEEK AND POTATO SOUP

Herb crouton

LEMON THYME ROASTED CHICKEN IN MADEIRA SAUCE

Served with market seasonal vegetables and dauphinoise potatoes

GLAZED LEMON TART

Raspberry sauce

£22 PER PERSON

Some of our food & drink contain allergens. If you have an intolerance please ask your server or event booker for further advice

MENU B

CHICKEN LIVER PARFAIT

SLOW ROASTED BLADE OF BEEF IN RICH RED WINE SAUCE

Served with market seasonal vegetables, horseradish and cream potatoes

CHOCOLATE GATEAUX

With cream

£22 PER PERSON

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MENU C

CARAMELISED ONION TART

Balsamic glaze

POACHED SALMON STEAK, CRUSHED POTATOES AND CREAM CHIVE SAUCE

Served with market seasonal vegetables

VANILLA CHEESECAKE

Mixed berry compote

£24 PER PERSON

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MENU D

GOATS' CHEESE AND CRANBERRY TART

With roquette salad

ROAST RUMP OF LAMB

Mint sauce, fondant potato, braised red cabbage

MIXED BERRY ETON MESS

Brandy snap biscuit

£26 PER PERSON

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MENU E

SCOTTISH SMOKED SALMON

Caper berry salad, black rye bread

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING AND JUS

Served with seasonal vegetables and potatoes

CHOCOLATE TART

Mint choc ice cream

£28 PER PERSON

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