

LARGE PARTIES DINNER
2018



New Chapter
RESTAURANT

2 COURSES £28.00

3 COURSES £35.00

Starters

Organic beetroot salad, whipped goats cheese, caramelised walnuts,
honey & cumin dressing

Confit duck ballotine, pickled cherries & celeriac remoulade

Home hot-smoked salmon, Amalfi lemon & chicory salad

Mains

Roasted sea bass, saffron & shellfish sauce, olive oil mash, fennel & spinach

Braised shoulder of lamb, crushed turnips & carrots, black garlic & kale

Free-range chicken breast & wild mushroom risotto

Vegetarian option available upon request

Desserts

Salted caramel chocolate mousse, hazelnut meringue & caramel ice cream

Coconut panna cotta, tropical fruit salad & passion fruit curd

Duo of cheeses, crackers & chutney

Our dishes are designed using seasonal ingredients and therefore change on a regular basis.

We apologise if we need to change elements or whole dish from all the menus as and when required.

Before placing your order, please inform us if a person in your party has a food allergy