

Presidents Evening MENU



MAIN COURSE

Filet of Seabass

Provençale sauce, herb aioli, roasted vegetables (GF)

Pressed Pork Belly, Black pudding and Pork Croquet
cider sauce, crispy leeks

Beetroot Wellington

tender stem broccoli, red wine jus (V)

SWEET

Caramel and Chocolate Tart
with Chantilly foam

Bakewell Tart with Ice Cream (GF)

Cheese and Biscuits
with celery, grapes and biscuits (GFA)

Tea/Coffee and Mints

TICKETS: £25pp