



Function Menu

2 Courses £36 per person (1 choice per course)

3 Courses £45 per person (1 choice per course)

Starters

Chefs Soup of the Day (V)

Pork & Black Pudding Scotch Egg, Brown Sauce, Dressed Rocket Leaves

Chicken Liver Parfait, Chutney, Melba Toast & Dressed Rocket Leaves

Smoked Mackerel Pate, Horseradish Cream, Pickled Vegetables, Toasted Sourdough

Confit Salmon, Caviar, Pickled Cucumber, Lemon Hollandaise Sauce

Halloumi Fries, Harissa Yoghurt, Dressed Salad Leaves (V)

Mains

Slow Cooked Pork Belly with Butter Bean Cassoulet

Medium Rump of Lamb, Feta Croquette, Minted Fondant Potato,

Seasonal Vegetables with a Lamb Jus

Roasted French Trimmed Chicken Breast wrapped in Bacon served with Fondant Potato,

Seasonal Vegetables and a Tarragon & Wild Mushroom Sauce

Roasted Medium Dexter of Beef, Braised Beef Cheek filled Chard Onion, Honey Roasted Carrots,

Dauphinoise Potatoes with a Bordelaise Beef Jus

Poached Cod Loin, Sea Vegetables, Pea & Bacon Velouté and a Tempura Samphire

Parmesan & Herb Crusted Salmon Supreme, Hasselback Potatoes, Seasonal Greens

with a Creamy Prawn Sauce

Wild Mushroom & Truffle Risotto with Shaved Parmesan (V)

Butternut Squash, Mushroom & Brie Wellington, Dauphinoise Potatoes, Seasonal Vegetables

with a Vegetarian Jus (V)

Desserts

Apple Tart Tatin with Vanilla Ice Cream

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Raspberry Eton Mess Cheesecake with Raspberry Coulis

Double Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce

Vanilla Panna Cotta with Seasonal Fruits & Honeycomb

Cheese & Biscuits (£4 supplement per person)

All prices correct as of 29th January 2025, and are subject to change

PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS