

# Function Menu

**2 Courses £33 per person (1 choice per course)**  
**2 Courses £36 per person (2 choices per course)**

**3 Courses £41 per person (1 choice per course)**  
**3 Courses £44 per person (2 choices per course)**

## Starters

Chefs Soup of the Day (v)

Ham Hock Terrine with Pickled Vegetables & Mustard Emulsion

Chard Mackerel with Horseradish & Chive Crème Fraiche & Micro Herb Salad

Confit Salmon with Caviar, Pickled Cucumber, Radish & Split Herb Butter Sauce

Chicken Liver Pate with Chutney, Melba Toast & Dressed Rocket Leaves

Feta Croquette with Toasted Pine Nuts, Pesto, Beetroot & Micro Herbs (v)

## Mains

Pork Belly, Sausage & Parmenter Potatoes Cassoulet

Medium Rump of Lamb served with Feta Croquette, Minted Fondant Potato,  
Seasonal Vegetables with a Lamb Jus

Roasted Medium Dexter of Beef served with Braised Beef Cheek filled Chard Onion, Dauphinoise  
Potatoes, Mushroom Ketchup with a Bordelaise Beef Jus

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

Roasted French Trimmed Chicken Breast wrapped in Bacon served with Fondant Potato,  
Seasonal Vegetables and a Tarragon & Wild Mushroom Sauce

Wild Mushroom & Truffle Risotto (v)

Butternut Squash Wellington served with Dauphinoise Potatoes, Seasonal Vegetables with a Tarragon  
Vegetarian Jus (v)

## Desserts

Apple Tart Tatin with Vanilla Ice Cream

Lemon Posset with Shortbread

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Raspberry & Pistachio Semifreddo with Raspberry Coulis

Vanilla Panna Cotta with Seasonal Fruits & Honeycomb

Cheese & Biscuits (£4 supplement per person)

*All prices correct as of 1<sup>st</sup> January 2024, and are subject to change*

PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS