



·Set Menu·

Available for restaurant and private dining

Please choose courses based on the following guidelines:

10 people, 3 choices per course

11 - 16 people, 2 choices per course

17+ people, 1 choice per course

STARTERS

BB Treacle cured home smoked salmon

Roast quail breast, confit leg, heritage carrots and Asian dressing

Chicory, walnut and cashel blue salad

MAIN COURSE

Seared seabass, jerusalem artichoke, truffle borlotti beans, girolles, red wine jus

Rib eye steak 250g, shallots and watercress

Potato gnocchi, wilted baby spinach, woodland mushrooms, toasted hazelnut, maderia cream

DESSERT

Lemon curd, vanilla mascarpone, raspberry meringue

Buttermilk pannacotta, apple jelly, sour apple granita, shortbread

Sticky toffee pudding, honeycomb ice-cream

CHEESE BOARD

A selection of British cheese, chutneys,
pickles and crackers per table

£8 per person

£45.00 per person