



Set Menu November 2019

£49.50 per head

Creamy pumpkin soup with cinnamon & walnut cheese straws* (v)

Smoked salmon with avocado & horseradish mousse

Beetroot hummus with black rice & vegetable salad* (v)

Foie gras roulade with apple, raisin & cinnamon chutney

Potato gnocchi with pea and mint puree, stilton rocket & pea shoots (v)

Salmon & haddock fishcakes with parsley sauce

Pan roast supreme of pheasant with parsnip puree, port jus

Slow braised beef in Burgundy wine, roast Jerusalem artichoke

Langan's bangers & mash, creamy onion sauce

Crème brûlée

Dark chocolate mousse with pecan crunch*

Toffee apple crumble & custard

Fruit and berry salad with cream

Filter coffee or tea

* Items specifically containing nuts - some of our products contain nuts, are nut products, or may have been produced in an environment where these ingredients are used in other products.

All prices include VAT. Cover charge £2.00

A discretionary 12.5% service charge will be added to the bill & distributed to the service staff.