



**Party Menu 2**  
**£45 per person**

**Selection of Breads**

**Starter**

**Marinated Feta Cheese Salad,**  
creamy blue cheese, apricots, caramelised almonds, orange & maple dressing

**West Country Cider & Onion Soup**  
with Montgomery cheese croute

**Venison Carpaccio,**  
horseradish & beetroot puree, rocket & cheese crisps

**Seared Scallops**  
spiced parsnip puree, pomegranate, pea shoots & parsnip crisps

**Main**

**Sea Bass Fillet,**  
saffron & tomato Bouillabaisse, mussels, vegetable linguini with oven dried tomatoes

**Roast Duck Breast,**  
cracked wheat pomegranate, pine nut & raisin salad with pea & sweetcorn puree

**Warm Swordfish Salad,**  
roast peppers, red onions, capers & olives with a Chermoula style dressing

**Halloumi Orecchiette Pasta,**  
grilled halloumi, sun blushed tomatoes, olives, lemon & kale pesto with almonds

**Pan Roasted Corn Fed Chicken,**  
grilled spring onions, potato puree, sun dried tomatoes & broad beans  
with red wine & tarragon sauce

**Pumpkin & Sage Tortelloni,**  
butternut squash broth with red pepper, golden raisins & toasted pine nuts

**Dessert**

**Baked Meringue with Elderflower Chantilly Cream**  
& summer fruits

**Kentish Raspberry Cheesecake,**  
with biscuit crumb & honey cress

**Pimms Fruit Jelly,**  
strawberry & mint salad with orange sorbet

**Coffee or Tea with Dark Chocolate Truffle**

*Please note that 12.5% service charge will be automatically applied to your total bill.  
For allergy and intolerance information, please ask your server before ordering.*