



## **Party Menu 1**

### **£35 per person**

#### **Selection of breads**

#### **Starter**

**Beetroot Carpaccio,**  
goat's cheese mousse, pomegranate, hazelnuts, molasses & bread crisps (V) (GF without crisps)

**Free Range Chicken Liver Pâté,**  
pink peppercorn butter, quince & pearl onion preserve with toasted sourdough (GF without  
sourdough)

**Prawn, Crab & Avocado Salad,**  
cucumber ribbons, cherry tomatoes & red pepper dressing (GF)

#### **Main**

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

**Braised Pork Belly,**  
tarragon Lyonnaise potatoes, crispy black pudding with apple & red wine sauce (GF without black  
pudding)

**Roast Salmon Trout,**  
avocado mousse, candy beet, asparagus & radish salad (GF)

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

**Stilton, Broccoli, Leeks & Spinach with Puff Pastry**  
cream sauce with a golden raisin & pine nut relish (V)

#### **Dessert**

**Coconut Panna Cotta**  
pineapple, chilli & mint with salted caramel snaps (GF)

**Dark & White Chocolate Brownie,**  
chocolate sauce & Dorset clotted cream (GF)

**Passion Fruit & Vanilla Crème Brûlée,**  
shortbread biscuit (GF without the shortbread)

#### **Coffee or Tea**

*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.*