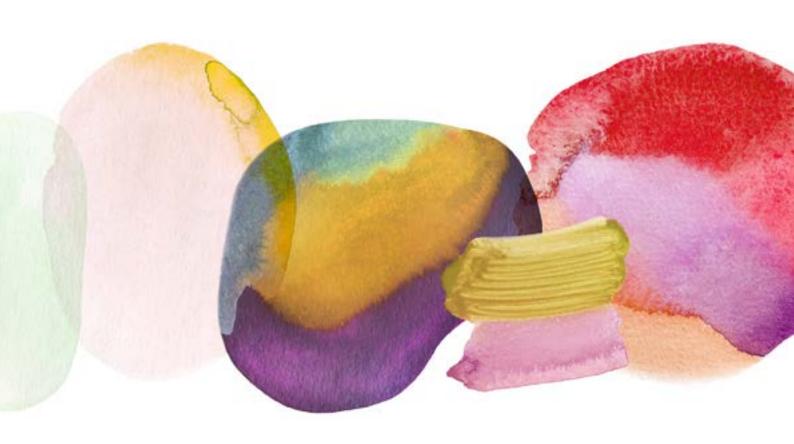


EVENT MENUS





SET MENU

£45 per person

House-Baked Rustic Bread (VG, DF) Crushed Tomato & Tahini

Starter

Burrata "Bio" (V, GF)
Grilled Courgettes & Sun-dried Tomatoes

Main Course

Grilled Norfolk Chicken (GF, DF)
Sautéed Green Beans & Charcoal Sweet Potato

Dessert

Tiramisu (V)
Almond & Chocolate Crisp



SET MENU

£55 per person

House-Baked Rustic Bread (VG, DF)

Crushed Tomato & Tahini

Starter

Red Hereford Beef Carpaccio (GF) Black Truffle, Grana Padano & Pickles

Main Course

Organic Shetland Salmon (GF, DF)

Asparagus, Salsa Verde & Jersey Royals

Dessert

Halva Ice Cream (V) Cocoa Nibs, Sesame Biscuits



SET MENU

£65 per person

House-Baked Rustic Bread (VG, DF)

Crushed Tomato & Tahini

Starter

Red Hereford Beef Carpaccio (GF) Black Truffle, Grana Padano & Pickles

Pasta Course

Herb Ravioli (V) Smoked Burrata, Beetroot & Balsamico

Main Course

Pan-Fried Sea Bream Fillet (GF, DF)
Sun-dried Tomatoes, Taggiasca Olives & New Potatoes

Dessert

Roasted Pineapple (V)
Salted Caramel Ice Cream, Pistachio Crumb



VEGAN SET MENU

£45 per person

House-Baked Rustic Bread (VG, DF)

Crushed Tomato & Tahini

Starter

Roasted Cauliflower (VG, GF, DF)

Tahini & Za'atar

Padron Peppers (VG, GF, DF)

Maldon Salt

Main Course

Courgette Spaghetti (VG, GF, DF) Cherry Tomatoes & Popped Quinoa

Mixed Green Salad (VG, GF, DF)

Dessert

Cheese-less "Cheesecake" (VG, GF, DF)
Almond, Dates, Carrots & Orange