

# Group menu 1

Mushroom soup with truffle crème fraiche and chive oil Superfood salad, kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts Tamarind spiced chicken wings, spring onion, coriander

Roast cauliflower, raw mushroom salad,gremolata Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimp Butter chicken and cashew nut curry, saffron rice, poppadum Dry aged Ribeye 10oz, Koffmann's fries, red wine jus (£10 supplement)

Selection of ice creams & sorbets Pineapple & kiwi carpaccio, passion fruit, lime, coconut sorbet Sticky toffee pudding, vanilla ice cream

> Enhance your experience with: Additional cheese course £12.5 Chef's selection of canapes £11

#### £50pp

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. A 15% discretionary service charge in main restaurant and in the Private Dining Room will be added to your final bill. All our food and beverage prices are inclusive of VAT at the current rate.



## Group menu 2

Caesar salad, soft boiled egg, anchovies, aged parmesan Prawn cocktail, cucumber, avocado, pink grapefruit, tobiko Potted salt beef brisket with grain mustard, piccalilli, seeded crackers

Baked spinach and ricotta cannelloni, tomato, mornay, basil Steamed sea bream, braised leeks, cherry tomatoes, samphire, brown shrimp Slow-roasted Cumbrian saddleback pork belly, braeburn apple purée Dry aged Ribeye 10oz, Koffmann's fries, red wine jus (£8 supplement)

Pineapple & kiwi carpaccio, passion fruit, lime, coconut sorbet Monkey shoulder cranachan cheesecake, raspberry sorbet Sticky toffee pudding, vanilla ice cream

> Enhance your experience with: Additional cheese course £12.5 Chef's selection of canapes £11

#### £60pp

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# Group menu 3

Burrata, sage roast pumpkin, walnut crumble Spicy tuna tartare, wonton crisps, crème fraiche, avocado Potted salt beef brisket with grain mustard, piccalilli, seeded cracker

Baked spinach and ricotta cannelloni, tomato, mornay, basil Roasted cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce Dry aged Ribeye 10oz, Koffmann's fries, red wine jus Beef Wellington, creamy mash potato, watercress salad, red wine jus (£15 supplement)

> Selection of British cheese, crackers, grapes, chutney Chocolate fondant, salted caramel ice cream Sticky toffee pudding, vanilla ice cream

> > Enhance your experience with: Chef's selection of canapes £11

#### £70pp

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