

EVENT MENU 2- £75 per person

STARTERS

Scallops

Yellow carrots and ginger puree, granny smith, carrot crisp, coriander cress

Beef Carpaccio

Grass fed British beef, chimichurri mayonnaise

Burrata panzanella

Red and yellow cherry tomatoes, sourdough, olives, capers, basil, sherry vinegar dressing

MAINS

Lobster Spaghetti

Slow roasted cherry tomatoes, lobster bisque, basil cress, lobster oil

Beef Fillet

Watercress puree, pomme paille, baby watercress, jus

Crozet Risotto

Green and yellow courgettes, peas, goat cheese, puffed potatoes, pea shoot

SIDES

Additional £6 per portion

Fries

Buttered Green Beans **Wilted Spinach**

Tartare mashed Potatoes

DESSERTS

Vanilla Crème brûlée

Nutella chocolate tarte

Sweet pastry tart, vanilla mousseline, Nutella filled choux

Mille-Feuille

Layers of delicate pastry & crème patisserie

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. WHILST WE TAKE CARE TO MINIMISE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHENS, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN ANY OF OUR DISHES.
MENU SUBJECT TO CHANGES.