

Party Menu B

Starters

Maple glazed bacon rib, toffee apple puree, khol rabi salad & cider vinaigrette

Baked St Marcelin, honey & grape mustard in crispy brick pastry,

apple & walnut salad & puffed rice

Twice baked, cheese & smoked haddock soufflé

Mains

Pan fried fillet of sea bass, corriander crushed new potatoes & lobster bisque

Herb gnocchi, wild mushrooms, spinach & madeira cream sauce Merryfield farm duck breast, dauphinoise potatoes, baby carrots & sour cherry sauce

Dessert

White chocolate cheesecake, raspberry, dark chocolate glaze
Classic vanilla crème brulee, mulled pear & golden syrup biscuits
Selection of local cheeses, quince jelly & artisan biscuits

2 Courses - £27.5 // 3 Courses - £32.5

(a discretionary 12.5 service charge will be added to the bill. Please let us know of any food allergies & we will alter dishes to accommodate)