



PARTY MENU

26.95pp

3 COURSE MEAL

FOR PARTIES OF 10 OR MORE (pre-order only)

STARTERS

TODAY'S SOUP (v)

with local artisan bread

HOUSE SMOKED SALMON

chicory, pine-nuts, capers, lemon oil dressing

CRISPY POPCORN STYLE MUSSELS

chili, spring onion soy relish

FRIED HALLOUMI (v)

olives, oregano tomato salad

GOATS CHEESE

chicory, walnut, lemon oil dressing

SMOKED CHICKEN, HAM HOCK TERRINE

house fruit chutney, toasted local artisan bread

MAINS

SEA BASS FILLET

potato gratin, surf clams, cockles, lemon butter sauce

LOCAL ORCHARD FED PORK BELLY

buttered mash, sun-dried tomatoes, forest mushrooms, cider

CHARGRILLED SIRLOIN STEAK (served medium)

béarnaise sauce, fried onions, sauté potatoes

PAN ROASTED CHICKEN

sweet potato mash, roasted parsnips, honey mustard jus

PEARL BARLEY RISOTTO (v)

parmesan cheese, lemon, caper, rocket, chilli, mint olive dressing

DESSERTS

to be chosen on the night

Price includes a fresh filter coffee or tea at the end of your meal

***Would you like to enhance your meal, by adding £1 supplement per person for the entire party?
seasonal vegetables will be served with main courses.***