

## English

All dishes can be adopted to Gluten, dairy free or Vegan diet

### Starter

**Choose up to 2 dishes per party.\***

- \* Roast-beef, horseradish, mini yorkies, watercress
- \* Creamy potato & leek soup, crispy potato spaghetti (V,GF)
- \* Salmon, cod, scotch egg, sesame, smoked red pepper coulis
  - \* Sausage scotch egg, tomato relish

### Main

**Choose up to 2 dishes per party.**

- \* Deconstructed roast chicken (pan-fried chicken breast, stuffed sage&onion thigh wrapped in bacon and pigs in blankets) lemon, mustard gravy
- \* Panko fish goujons, pea, mint, lettuce fricassee, tartar sauce
  - \* Broccoli & Stilton quiche(V)
  - \* Lamb steak 6oz, mint salsa(GF)
  - \* Rump steak 6oz, béarnaise sauce (GF)

### Sides

**Choose 1 dish per party.**

- \* Chunky Chips and side salad (GF,V,VE)
- \* New potato and herbs cake, broccoli & green beans(GF,V,VE)
  - \* Crispy polenta, carrots & peas (GF,V,VE)
- \* Garlic rosemary roasted potato, broccoli & green beans (GF,V,VE)

### Dessert

**1 dish option included per party.**

- \* Eton Mess with chantilly clotted cream & Bubblegum syrup, mixed berries (GF)
  - \* Knickerbocker Glory with chocolate brownie
  - \* Rhubarb, vanilla crumble, chantilly and ice-cream
  - \* Sticky toffee pudding, toffee sauce, clotted cream

Price per person

2 course £68  
3 course menu £75