

Forest Feasts

PARTIES OF 10+
2 courses £30 / 3 courses £38

STARTERS

- GLAZED PIGS IN BLANKETS ^{GF}
- BBQ GLAZED CHICKEN WINGS ^{GF}
- MAC 'N' CHEESE ^V
- PADRON PEPPERS ^{GF} ^V
- TEMPURA TENDERSTEMS ^{GF} ^V ^{VE}

MAIN

PLEASANT PHEASANT ^{GF}

A delicious dish of pan-fried pheasant breast with creamy mashed potatoes, glazed carrots, tenderstem broccoli. Topped with a red wine, cranberry and chocolate sauce and infused wild berries.

WOODS STEAK ^{GF}

Indulge in a flavourful 8oz Rump house steak seasoned with rosemary and garlic butter herbs, seasoned fries, tenderstem broccoli and salad. Topped with peppercorn or creamy mushroom sauce.

SEA BASS

Indulge in a delicious meal of pan-fried sea bass fillet served with tenderstem broccoli, crispy potato rosti, tomato relish, salad, and balsamic glaze.

SHORT RIB ^{GF}

Beef short rib, slow cooked in alcohol free red wine and rosemary gravy, sat on creamy mashed potatoes and maple glazed carrots and tenderstem broccoli

STUFFED MUSHROOMS ^{GF} ^V ^{VE}

Indulge in our Portobello mushrooms filled with coconut cream and spinach, coated with crispy bread crumbs and cheese. Served with a side of salad and truffle fries, this dish is a taste explosion.

BRING THE BEET IN ^V ^{VE}

A vegetarian burger made with beetroot, peppers, and quinoa, served on a soft brioche bun with smashed avocado, hummus, tomato relish, lettuce, tomato and chipotle sauce, served with fries.

DESSERT

- AMARETTO CHEESECAKE
- CHOCOLATE BROWNIE
- CREME BRULEE