

SUPPER TABLE

£12 per head

Braised shoulder of oregano & garlic lamb // Heritage tomato, black olive, red onion & crumbled feta

Side of boneless salmon with lemon verbena mayo // Parmentier potatoes with wild garlic & capers

Roasted porchetta stuffed with lemon & herbs // Mature cheddar cauli cheese

Masala spiced boneless spatchcock chicken // Creamy spinach dahl & crispy shallots

Chicken, wild mushroom & thyme pie topped with butter pastry // Butter roasted carrots

Harissa roasted cod loin with garlic & parsley prawns // Chargrilled courgette tabbouleh

Lentil & walnut lasagne // Wild garlic focaccia (vg)

Thai green curry with bamboo & water chestnuts // Zesty Asian slaw (v)

(can be made with either chicken or butternut squash)



PUDS

£5 per head

Orchard apple tarte tatin with vanilla cream

Cardamom blondies with white chocolate drizzle

Rhubarb ripple & ginger cheesecake

Pistachio & raspberry roulade with white chocolate shavings

Butterscotch tart with pecan praline & whipped cream

ALL PRICES ARE SUBJECT TO VAT AT 20% // Minimum order of 6 people per item

v – vegetarian // vg - vegan