

4 Course Meal - £65 pp

Peach Bellini & Canapes Reception

Starter

French Onion Soup with Gruyere Croutons (GF*)(VE*)
Sea Bass Fillet with Beetroot & Balsamic Relish, Horseradish Cream
Sage Gnocchi with a Ragu of Pigeon (GF)
Tomato Tart Tartin with Tapenade and Deep Fried Basil (V)

Mains

Fillet of Beef with Horseradish Pomme Puree & Osso Bucco Sauce Asparagus Soufflé with Dukkah Spiced Baby Carrots (V)(VE*) Braised Lamb Shoulder with Fondant Potato, Spinach, Red Currant & Mint Jus Seared Scallops with 5 Spices, Prawn Egg Fried Rice & Thai Curry Sauce

Dessert

Pannetone Bread & Butter Pudding
Toffee Bakewell Tart with Cherry Ice Cream
Continental Cheeses with all the Trimmings
Affagato - Vanilla Ice Cream, Espresso & Amaretto (VE*)

Please advise our staff of any allergens, all our food is made onsite, and in some cases can be adapted for you.

(V) Vegetarian (VE/VE*) Vegan (GF/GF*) Gluten Free

We will required £40pp deposit on your booking, a Pre-order a week in advance and you will have 2.5hour duration on your table