



## Private Event Menu

### Starters

Roast tomato and bell pepper soup, basil pesto

Chicken liver parfait, apple and raisin chutney, toasted focaccia

Blanched asparagus, poached duck egg, hollandaise sauce, black pudding crumb

Charred mackerel, pickled vegetable salad, apple gel

### Main course

Roast chicken breast. Pancetta, savoy cabbage, fondant potato, red wine jus

Pan fried salmon, buttered green beans, pomme anna potato, pink peppercorn sauce

Wild mushroom and truffle oil risotto, parmesan, and rocket

Slow cooked beef brisket, pot roast carrot, creamy horseradish mash, rich ale gravy.

### Dessert

Sticky toffee pudding, toffee sauce, caramel ice cream

Selection of cheeses, grapes, celery chutney and crackers

Vanilla crème brulee, puff pastry palmier biscuit

Warm chocolate brownie, vanilla ice cream, honeycomb

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens. Should you require any further information regarding allergens, please speak to a member of our team before ordering.