

Pre-Dinner Canapés

Truffle-scented arancini
Confit duck spring rolls, sesame dressing
Sautéed wild mushroom, crisp brioche, truffle hollandaise
Soft boiled quail's egg, sauce gribiche
Cured organic salmon, pickled cucumber, grain mustard
Miniature Cornish crab, avocado salad
Four pieces for £10.00 per person

Three Course Menu Selector

We are delighted to offer the below menu choices for you to select your chosen three course menu.

Choice of one starter, one main course and one dessert priced at £35.00 per person

Choice of two starters, two main courses and two desserts on the day at £45.00 per person

Choice of three starters, three main courses and three desserts on the day at £55.00 per person

Starters

Parsnip and apple soup, spiced onion fritter
Foie gras and chicken liver parfait,
fruit chutney, toasted brioche
Salmon fishcakes, lemon mayonnaise,
rocket and fennel salad
Butternut squash risotto, sage, aged parmesan

Main courses

Pork chop, roasted sweet potato, greens, cider gravy
Red gurnard, crushed charlotte potatoes, crab and cucumber
Rib-eye steak, red wine béarnaise, chips, watercress
Rigatoni, aubergines, mozzarella, romano

Desserts

Warm treacle tart, clotted cream
Salt caramel parfait, peanuts, milk chocolate
Apple and rhubarb crumble, ginger ice cream
Vanilla cheesecake, blackberry sorbet, ginger crumbs