



## Wedding/Party Set Menus

**Menu selections are required to be pre-ordered and received, at least ten working days before the date of the reservation. Set menus are available to parties of 15 or more. If numbers are lower than 15, guests can choose from a Reduced Restaurant Menu.**

### Menu 1

Lemon & Thyme Cured Salmon served with a Vodka Scented Cream

Breast of Chicken stuffed with Spinach & Goats Cheese, served with Dauphinoise Potatoes, Smooth Carrot Purée and Sautéed Green Beans

Black Cherry & Kirsch Gateau

£25.00

### Menu 2

Leek and Potato Soup with Chive Crème Fraîche

Slow Cooked Shoulder of English Lamb with Braised Baby Gem Lettuce, Fondant Potato and Celeriac Purée

Lemon Posset studded with Raspberries & served with Almond Biscotti

£29.95

### Menu 3

Baked Pithivier filled with Toasted Pine Nuts & Butternut Squash served with a Parmesan & Spinach Cream

Grilled Sea Bream with Colcannon Potatoes, Creamed Leeks finished with a Balsamic Tomato Relish

Date Pudding with Warm Toffee Sauce and Banana Ice Cream

£27.50

### Menu 4

Pressed Chicken & Wild Mushroom Terrine served on Baby Leaves with a Sundried Tomato & Balsamic Onion Dressing

Baked Delice of Salmon topped with a Beetroot and Horseradish Crust served with Tarragon Crushed New Potatoes and finished with a Bacon & Pea Ragout

Bakewell Tart with a Ginger Crème Anglaise

£25.00

### Menu 5

Blackened Haddock Rilette scented with Lemon served with Gherkin Mayonnaise and a Crisp Green Salad

English Loin of Pork stuffed with Sage & Apricots served with Braised Savoy Cabbage, Slow Roasted Potatoes and Pan Juices

Honey & Oatmeal Cheesecake with a Whisky Butterscotch Sauce

£29.95

### Menu 6

Chicken, Spring Onion and Shitake Mushroom Broth

Mixed Peppercorn Seasoned English Sirloin Steak Served with a Potato and Spring Onion Rosti and Slow Roasted Vegetables

Crème Brulée with an Amaretti Biscuit and Coffee Scented Ice Cream

£35.00