

FUNCTION MENU 'B'

STARTERS

✓ **Fresh Soup of the Day**
with warm baker's bread and herb butter

Pulled Ham Hock
with chicory leaves, orange dressing, honey roast apple and a soft boiled egg

Confit Duck, Orange & Pistachio Terrine
with parsley puree and brioche croutes

✓ **Lemon & Garlic Creamed Goats Cheese**
with air dried tomatoes and pear port dressing

MAINS

Chargrilled 8oz Ribeye Steak
with grilled tomato, marinated flat mushroom, fresh watercress and fries

Roast Gressingham Duck Breast
with sage fondant potato, baked beetroot and rocket salad,
served with a raspberry and beetroot puree

Salmon en Croute
with roasted new potatoes, pea puree and butter sauce

✓ **Marinated Chargrilled Courgettes**
with tomato linguine, basil puree, blistered vine tomatoes with crispy basil leaves

DESSERTS

Coffee Crème Brûlée
with whiskey ice cream and homemade chocolate biscuits

Black Forest Eton Mess
crushed meringue, Chantilly cream, poached cherries and scorched chocolate shards

Sticky Toffee Pudding
with butterscotch sauce and Chantilly cream

A selection of Ice Creams or Sorbets also available

£34.95
per person

✓ **Suitable for vegetarians**

