

FUNCTION MENU 'A'

STARTERS

Homemade Soup of the Day (v) (gfa)
with warm bread and herb butter

Parma Ham & Celeriac Remoulade (gfa)
rocket leaves and parmesan

Pork, Apple & Sage Scotch Egg
homemade tomato and thyme ketchup, tomato confit and watercress salad

Baked Field Mushroom (v) (gfa)
topped with roast Mediterranean vegetables and pan fried Halloumi

MAINS

Confit Gressingham Duck Leg (gfa)
warm pea salad with wild mushrooms, crispy parmentier potatoes, port and berry jus

Crispy Skinned Sea Bass Fillet
potato and carrot terrine, sugar snap peas, confit cherry tomato and grape ketchup

Pan Roasted Bedfordshire Pork Tenderloin (gfa)
creamed potatoes with basil, fine green beans, Chantenay carrots and a lychee and ginger cream

Mediterranean Vegetable Risotto (v) (gfa)
finished with pine nuts, crispy basil and parmesan shavings

DESSERTS

Vanilla Crème Brûlée
with homemade shortbread biscuits

Sticky Toffee Pudding
with toffee sauce and vanilla ice cream

Winter Berry & Glacé Cherry Pot (gfa)
with orange tuile

A selection of Premium Ice Creams & Sorbets also available

£26.95
per person

v - Suitable for vegetarians

gfa - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*

There are no GM products knowingly used in this menu. Please note some of our dishes may contain nuts.

Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

