

# PARTY MENU £37.50pp

GLASS OF FIZZ ON ARRIVAL

## STARTERS

### OAK SMOOKED SCOTTISH SALMON

Capers, parsley, pickled shallots, lemon, sourdough bread F G Sd

### CELERY HEART & FENNEL SALAD

Pear, toasted walnuts, blue cheese V D N Sd

### TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

White wine & chive sauce, truffle oil V E G D Sd

### SMOKED HAM HOCK, CHICKEN, BLACK PUDDING TERRINE

English mustard, sourdough toast G Sd Mu

## MAINS

### BATTERED CORNISH HADDOCK

Chips, crushed peas, burnt lemon, tartare sauce F G Sd E

### ROAST PORK BELLY

Crackling, mashed potatoes, tenderstem broccoli, prunes, Bramley apple D Sd

### SLOW COOKED BEEF CHEEKS

Creamy mash, roast vegetables, red wine & thyme sauce D Sd

### SWEET POTATO TIKKA MASALA

Basmati rice, cucumber yoghurt, toasted almonds, poppadum V G D Gr N  
[Can be made VEGAN]

## DESSERTS

### PINEAPPLE CARPACCIO

Kiwi fruit, passion fruit, coconut sorbet V Vg

### BRAMLEY APPLE CRUMBLE

Custard or vanilla ice cream V E D G

### STICKY TOFFEE PUDDING

Caramel sauce, clotted cream V D E Sd G

### ARTISAN CHEESE SELECTION

Celery, grapes, cheese biscuits Ce D G N Se

#### ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten Gr Garlic L Lupin N Nuts Mo Molluscs  
Mu Mustard P Peanuts S Soya Sd Sulphur Dioxide Se Sesame Seeds V Vegetarian Vg Vegan

A 10% discretionary service charge will be added to your bill