

Canapés

Pork & Sage Stuffing Balls, Apple Sauce
Tomato & Basil Bruschetta on Croûtes
Smoked Salmon, Spring Onion & Ricotta Tart

Bread & Olives

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives

To Start

French Onion Soup, With Cheese Croûtes
Chicken Parfait, Homemade Chutney & Treacle Loaf
BBQ Jackfruit Fritters, Mango and Chilli Salsa, Cajun Slaw (VE)
Pane Cod Cheek, Pea and Mint Purée, Salsa Verde, Pea Shoots
Goats Cheese Croquettes, Rocket and Cranberry Jam (V)
Smoked Salmon, Served with Beetroot three-ways & Horseradish Cream

For Main

Chargrilled Fillet of Beef, Mushroom Purée, Confit Cherry Tomatoes on The Vine, Pomme
Anna & Red Wine Jus
Seared Duck Breast, Carrot Purée, Beef Dripping Fondant, Balsamic Glazed Baby Carrots &
Red Wine Jus
Miso Glazed Aubergine, Hasselback Potato, Tenderstem Broccoli & Sherry Dressing (VE)
Roasted Monkfish, Sweet Potato Gnocchi, Butternut Purée & Herb Oil
Pumpkin & Sage Ravioli, Forest Mushrooms, Rocket & Pesto (V)
Pan Fried Hake, Piperade Sauce, Sautéed Spinach & New Potatoes

Something Sweet

Granny Smith & Yoghurt Martini, Granola Crumb, Apple Sorbet & Cinnamon Donuts
Warm Chocolate Lava Cake, Caramel Ice Cream
Strawberry & Passionfruit Pavlova, Chantilly Cream, & Passionfruit Nectar
Iced Limoncello Parfait, Chocolate & Raspberry Mousse, Spiral Tuille

To Follow

Selection of Continental Cheeses, Homemade Chutney & Biscuits

To Finish

Coffee & Macaroon Biscuits

