



FUNCTION MENU

from £27.95

Our PDR menu is a 1-1-1 menu. Please choose one starter, one main and one dessert that ALL guests will eat from.

... Starters ...

Soup Of The Day, French bread & Fresh Herbs (v)
Chicken Live Parfait, Apple Puree, Roasted Apples & Pea Shoot Salad
Goats Cheese Mousse, Roast Beets, & Confit Garlic Croutes
Ham Hock & Wholegrain Mustard Press, Celeriac Remoulade & Pears

Premium Starters (+£2.95)

Duo Of Salmon, New Potato Salad & soft Herb Oil
Duck Liver & Foie Gras Parfait, Baby Pears & Spiced Chutney
Hendricks Gin Cured Salmon, Citrus Crème Fraiche, Rye Crisps

... Main Courses ...

All served With Dauphinoise Potato, Thyme Roast Roots & Greens
Chicken Supreme Wrapped In Parma Ham, Red Wine Sauce
Braised Blade Of Beef Bourguignon
Slow Cooked Loin Of Pork, Whiskey Glaze
Provençal Vegetable Filo Tart (v)

Premium Main Courses (+£4.00/Steak +£6)

Pan Fried Seabass, Lemon Crushed Potatoes, Tenderstem Broccoli & Butter Sauce
Guinea Fowl & Sun Blushed Tomato Saltimbocca, Sweet Potato Puree, Maple Glazed Parsnips & Jus
8oz Sirloin, Garlic & Herb Duck Fat Potatoes, Slow Roast Vine Tomatoes, Caramelised Onions Peppercorn Sauce

... Desserts ...

Sticky Toffee Pudding, Traditional Ice Cream, & Toffee Sauce
Glazed Lemon Tart, Clotted Cream & Berries
Rich Dark Chocolate Brownie, Vanilla Mascarpone, Salted Caramel Sauce
Vanilla Crème Brulee, Home Made Shortbread & Strawberries

Premium Desserts (+£2.95)

Raspberry & Elderflower Tartlets, Basil & Strawberry Salad, Elderflower Syrup
Coconut Panna cotta, Pineapple Salsa, Lavender Tuille
Dark Chocolate & Mascarpone Cheesecake, Caramelised Pecans & Dark Chocolate Ice Cream

At the time of booking please alert the Events Team of any dietary requirements.