

GOLD PACKAGE

3 Course Set Menu

Choose one dish for each course

An additional vegetarian option can be chosen upon request

£45 per person

STARTER

- Chicken liver parfait, plum jam & toasted brioche
- Ham and cheese croquettes & truffle mayonnaise
- (v) Charred asparagus, parmesan & lemon butter emulsion
- Smoked bacon scotch egg & caramelised apple purée
- (v) Potato and truffle soup, sour cream & chives
- Dressed crab, lemon mayonnaise, sourdough toast

MAIN

- Hay-baked lamb rump, colcannon potatoes, buttered carrots & lamb gravy
- Grilled sea bass, samphire, roasted tomatoes & smoked garlic mash
- (v) Portobello mushroom Wellington & crispy artichoke hearts
- Sirloin steak, Café de Paris butter, grilled mushrooms & dauphinoise potatoes
- Rose harissa chicken, cauliflower couscous, pomegranate & charred fennel salad
- (v) Pea & broad bean risotto, mint & pecorino

- roast new potatoes & buttered seasonal vegetables for the table •

DESSERT

- (v) Vanilla and rose panna cotta & poached strawberries
- (v) Lemon curd, black berries & short bread crumble
- (v) Hot chocolate pudding & raspberry ripple ice cream
- (v) Plum & almond tart, Cornish clotted cream
- (v) Tiramisu trifle
- (v) Chocolate & orange tart

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR THE ALLERGEN MENU

A DISCRETIONARY 12.5% SERVICE WILL BE ADDED TO THE BILL