

Party Menu

Two Courses £27 - Three Courses £34

Starters

Soup

Today's homemade soup with crusty bread and whipped butter

Soufflé

Smoked cheddar cheese twice baked soufflé, Caesar salad with bacon, Parmesan crisp

Beetroot

Mixed beetroots, poached pear, goat's cheese, caramelised walnuts, shallot purée, herb oil

Hash

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, spicy pork jus, apple purée

Main Courses

Gloucestershire Old Spot Pork

Pork belly slow roasted overnight, crispy crackling, potato mash, sautéed vegetables, apple cider sauce

Chicken Stroganoff

Corn fed chicken supreme, creamy sauce of paprika, forest mushrooms, red peppers & gherkins, basmati rice

Sea Bass

Pan seared fillet of sea bass, parsnip purée, wilted greens, Dauphinoise potato, Port wine sauce

Vegetable and Cheese Wellington

Mushroom, red pepper, brie and sautéed shallots baked in crisp puff pastry, sautéed carrots and broccoli, mini fondant potatoes, white wine sauce

Desserts

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream, hazelnut praline

Honey Crème Brulée

Snickerdoodle shortbread, mixed berries

Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate

Cheese and Biscuits

Lincolnshire poacher and Harrogate blue cheeses, chutney, grapes, biscuits