

Party Menu

Two Courses £27 - Three Courses £34

Starters

Soup

Today's homemade soup with crusty bread and whipped butter

Soufflé

Twice baked smoked cheddar soufflé, baby gem and bacon salad, Caesar dressing, Parmesan crisp

Beetroot

Roasted mixed beetroots, goat's cheese, caramelised and pickled walnuts, poached pear, shallot purée

Hash

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

Main Courses

Gloucestershire Old Spot Pork

Pork belly slow roasted overnight, crispy crackling, potato mash, honey glazed parsnip with herb crust, apple cider sauce

Corn Fed Chicken Supreme

Butter and tarragon poached breast, lemon broccoli, potato terrine, parsnip purée, Madeira wine and wild mushroom sauce

Sea Bass

Saffron, brown shrimp and green pea risotto, toasted pine nuts, herb emulsion

Vegetable and Cheese Wellington

Mushroom duxelles, red pepper, spinach, brie and cranberries baked in crisp puff pastry, baby carrots and broccoli, Madeira wine and herb sauce

Desserts

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream, hazelnut praline

Honey Crème Brulée

Snickerdoodle shortbread, blackberries

Deconstructed Apple Strudel

Poached Granny Smith, cinnamon apple purée, walnuts, rum soaked raisins, set custard, crispy puff pastry

Cheese and Biscuits

British artisan cheeses, chutney, grapes, biscuits