



## Party Menu

Two Courses £26 - Three Courses £32

### Starters

#### Beetroot

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

#### Home Cured Salmon

Lightly pickled cucumber, salmon roe, fennel, fresh raddish, chive oil, crusty bread

#### Hash

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

#### Soup

Today's home made soup, crusty local artisan bread & butter

### Main Courses

#### Rare Breed Pork

Gloucester Old Spot pork belly slow roasted over night, white pudding bon bon, sautéed celeriac & cabbage slaw, buttered mash, apple and lovage purée, roasting juices

#### Guinea Fowl

Breast of guinea fowl stuffed with chestnut mushroom duxelles, Cornish potatoes, tenderstem broccoli, baby onions, cured bacon, beetroot purée, Port wine jus

#### Sea Bass

Griddle seared fillet of sea bass, English asparagus, mini fondant potatoes, pickled fennel, parsnip purée, Port wine jus, dill oil

#### Vegetable and Cheese Wellington

Mushroom duxelles, wilted spinach, brie cheese baked in crisp puff pastry, tenderstem broccoli, carrots, potato fondant, creamy Madeira wine sauce

### Desserts

#### Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

#### 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