



A LA CARTE MENU

Our 3 course a la carte menu is £37.50 (min of 30 adults)

STARTERS

Confit Chicken & Roasted Shiitake Pressing

Mango Chutney, Chicken Scratching DF/GF

Whipped Feta with Beetroot Texture

Pickled, Roasted, Crisps, Basil Salad GF/V

Roasted Salmon Pate

Smoked Salmon, Fennel, Croutons, Pea Shoot Salad

MAINS

Roasted Cod Fillet

Crushed Potatoes, Mussel & Saffron Broth GF

Roasted Chicken Breast

Herb Potatoes, Parsnips, Braised Savoy Cabbage, Red Wine Sauce GF

Roasted Cauliflower & Spinach Curry

Peshwari Quinoa DF/GF/V

DESSERT

Red Wine Poached Pear

Cinnamon Cream, Poached Blackberries GF/V

Chocolate Mousse Tartlet

Brownie, White Chocolate V

Farmhouse Cheeses

Crackers, Fruit Jelly & Chutney V

DF - DAIRYFREE GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN

