

FOOD

3 Courses / £60 Per Guest

Menu Options & Dietary Requirements are requested 14 days prior to the event date

STARTER

Ham Hock Terrine

Chicken, Leek, Brioche Toast, Apple & Fig Chutney

Wild Mushroom Risotto

Parmesan & Truffle Oil (V/VG)

MAIN

Baked Cod With Saffron Potato

Celeriac Puree, Lobster Bisque & Seaweed Salad

Honey Marinated Duck Legs

Red Cabbage Marmalade, Aromatic Barley & Chicken Jus

Confit Butternut Squash Gnocchi

Sun Kissed Cherry Tomatoes, Spinach & Blue Cheese (V/VG)

DESSERT

Passionfruit Cheesecake

Short Bread, Berries Coulis and Crispy Mango

Chocolate Truffle Cake

Redcurrants & Vegan Pouring Cream (VG) (GF)

