

AUTUMN & WINTER BANQUETING MENU

1st September to 28th February 2018

STARTERS

Organic Gin Cured Salmon, cherry radish, pickled cucumber, heirloom beetroot, dill and lemon crème, olive crumble, toasted seeds

Mozzarella and Artichoke Tart, confit tomato, aged parmesan, basil pesto, organic salad leaves

Anjou Pigeon, corn puree, sauerkraut, bacon, chard corn, coriander cress

MAINS

Label Anglais Chicken, truffle puree, creamed cabbage, glazed baby carrots, herb potato fondant, tender-stem broccoli, raisins and caper dressing

Fillet of Scottish Grass Fed Beef, cep tart, braised beef, caramelised shallots, salsify puree, baby carrots, tarragon & red wine sauce **(supplement £8.00)**

Roasted Sea bass, seaweed, spiced lentils, crushed potatoes, parsnip, bouillabaisse

DESSERTS

Rich Chocolate Trifle, berry compote, strawberry ice cream

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

Cheese selection, English and French cheese selection, quince compote, crackers **(supplement £3)**

SIDE ORDERS - £5

-Steamed new potatoes

-Triple cooked chips

-Mixed salad leaves

-Tomato and Mozzarella