

Sample 3 course menu

STARTER

Smoked salmon & king prawn salad

Crispy duck salad with passion soy

Thai sweet potato & coconut soup (v)

Garlic buttered asparagus & Parma ham (v)

Roasted baby beetroot & goats cheese salad (v)

MAIN

Confit duck with plum & chorizo glaze

Chorizo stuffed chicken wrapped in Parma ham

Slow roasted lamb with a port & redcurrant jus

Steak with pepper sauce

Crispy belly pork with an apple & calvados jus

Pumpkin & mustard curry pot with coconut salad (Vegan)

Med veg & goats cheese stuffed red pepper (Veggie)

DESSERT

Eton mess

Dark chocolate tart

Chocolate brownie

Glazed lemon tart

Vanilla cheesecake with berry compote

£34.95 per person

Includes – Crockery, cutlery, linen & staff