

# Party Menu

60 per person

## Starters

White Onion Velouté **D G**  
Smoked Cheddar Espuma | Onion Jam

Scallops  
Red Thai Sauce | Bok Choi | Coconut | Bombay Potatoes

Duck Liver Parfait **D G N**  
Spiced Plum | Shallots | Pistachio | Duck Skin

Heirloom Tomato Tartare **Ve**  
Shallot | Tomato Consommé | Smoked Tomato Tapioca | Basil Granita

## Mains

Halibut **D**  
Clams | Shallots | Burnt Onions | Fish Velouté | Cream

7 oz. Beef Ribeye ( served pink ) OR Fillet of Beef ( £5 supplement ) **D G**  
Mushroom | Blade Croquette | Carrot

Boneless Pork Chop ( served pink ) **D G**  
Grilled Cabbage | Whisky Tomato Sauce | Caramelised Apple | Potato Rosti

Mushroom Tortellini **G Ve**  
Mushroom Sauce | Herb Espuma Sponge | Wild Mushrooms | Purple Sprouting Broccoli

sides	7 Triple-Cooked Chips   Truffle Mayo   Parmesan <b>D V</b>
	Crispy Aubergine   Ponzu   Sweet Chilli   Coriander <b>D G V</b>
	Baby Carrots   Spiced Hummus   Pomegranate   Sesame <b>D V</b>
	Baked New Potatoes   Salsa Verde   Feta <b>D V</b>

## Desserts

Chocolate Caramel Cremeux **D G**  
Lime Fluid Gel | Lime Zest | Chocolate Soil | Honeycomb

Vanilla Panna Cotta **Ve**  
Fresh Strawberries | Basil | Herb Cucumber Sorbet

Pineapple & White Rum **Ve**  
Coconut Granita | Cherry | Citrus Leaf Tuile

Four World Cheeses, Chutney & Biscuits ( £5 Supplement ) **D G N**

subject to seasonal change and availability

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

**D** contains dairy

**G** contains gluten

**N** contains nuts

**V** vegetarian

**Ve** vegan