

Party Menu

60 per person

additional supplement * 5

Starters

Red Thai Coconut Velouté **D G**
Prawn Fritter | Crispy Onions | Yoghurt (contains shellfish)

Cornish Crab **D G**
Grape | Apple | Sourdough | Lemon | Buttermilk

Venison Tartare **D G**
Fermented Blueberry | Black Pudding | Beetroot | Goats Milk

Blue Cheese Panna Cotta **Ve**
Dill | Roast Yeast | Rose Tapioca

Mains

Halibut
Mussels | Baby Onion | Shimeji Mushroom | Lemon | Vegetable Consommé

* Fillet of Beef (pink or well done) **D**
Truffle Hollandaise | Spinach | Heritage Carrots | Potato Terrine

Lamb Rump (pink) **D G**
Purple Sprouting Broccoli | Black Pudding | Parmesan Herb Crumb | Anchovy

Chickpea Polenta **Ve**
King Oyster Mushroom | Curry | Radish | Pomegranate | Coconut

6 | Triple Cooked Chips | Smoked Garlic | Parmesan **D V**
sides | Cauliflower & Cheese | Herb Dressing | Bacon **D G V**
| Roast Baby Carrots | Hazelnuts | Pomegranate Crème Fraîche **D N V**
| Baked New Potatoes | Bombay Butter **Ve**

Desserts

Salted Honey Cheesecake **D**
Lemon | Honeycomb | Raspberry

Elderflower Marshmallow **Ve**
Red Grape | Sesame | Lemon

Chilled Chocolate Delice **D N V**
Bitter Coffee | Hazelnuts | Pinecone Honey | White Chocolate Aero

* Selection of Four World Cheeses **D G**
Chutney | Biscuits

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