

Party Menu 1

Starters

Cream of Tomato Soup

Chicken Liver Pate, Apple Chutney, Croutes

Prawn Cocktail, Bread and Butter

Mains

Roast Loin of Pork, Apple Sauce, Cider Gravy

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Baked Market Fish, Champ Potato, Lemon Butter Sauce

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Mushroom Risotto, Parmesan, Rocket

Served with seasonal vegetables

Sweets

Vanilla Rice Pudding, Roasted Apples

Buttermilk Panna Cotta, Poached Berries, Meringue

Chocolate Mousse, Orange Compote, Almond Biscotti

Coffee and Petit Fours - £1

£13.00 per person



Party Menu 2

Starters

Sweet Potato Soup, Cumin Oil

Pressed Ham Hock, Pickles, English Mustard

Smoked Haddock Arancini, Curry Mayonnaise

Mains

Braised Lamb Breast, Artichoke Puree, Fondant Potato, Lamb Jus

Salmon, Pipperade Croquette, Salsa Verde

Goats Cheese, Squash, Pine nut Filo Pastilla, Basil Pesto, Balsamic

Served with seasonal vegetables

Sweets

Vanilla Crème Brulee, Shortbread

Sticky Toffee Pudding, Butterscotch Sauce, Pouring Cream

Berry Compote, Pavlova, Diplomat Cream

Coffee and Petit Fours - £1

£15.00 per person



Party Menu 3

Starters

Goats Cheese, Red Onion Tartlet, Chutney, Rocket

Smoked Salmon, Caper, Shallot, Lemon

Cauliflower Soup, Blue Cheese, Truffle

Mains

Roast Beef, Yorkshire Pudding, Duck Fat Potatoes, Watercress Sea Bass, Shellfish, Samphire, Risotto, Seaweed Butter Ricotta Dumplings, Greens, Roasted Garlic, Tomato Ragu

Served with seasonal vegetables

<u>Sweets</u>

Cornish Blue, Chutney, Crackers

Chocolate Delice, Peanut Butter, Honeycomb

Steamed Syrup Sponge, Custard, Clotted Cream

Coffee and Petit Fours - £1

£18.00 per person