



## WINTER PARTY MENU

*Tuesday - Thursday: 2 Courses £24, 3 Courses £28*

*Friday - Saturday: 2 Courses £26, 3 Courses £32*

### STARTERS

#### **Soup\***

##### **Confit Duck Terrine\***

Clementine & brandy chutney, crackling, truffle, melba toast

##### **Smoked King Prawn\***

Parsley crepe, cucumber tartare, pickled cucumber, caviar

##### **Savoury Cheesecake**

Rosary goats curd, port & cranberry compote, pecan nut & spelt base

### MAINS

#### **Lamb Medallions \***

Rosemary fondant potato, leek, smoked parsnip puree, cranberry tempura, mint reduction

#### **Pan-fried Hake \***

Langoustine, celeriac & sage chowder, pea, caviar

#### **Guinea Fowl\***

Crispy bacon, savoy cabbage, roast quince, smoked garlic creamed potato, thyme sauce

#### **Wild Mushroom Arancini\***

Truffle, beetroot, spinach, baby onion

### DESSERTS

#### **Angel Crème Brûlée\***

Cinnamon Brûlée, bramley apple, date & oat crumb

#### **Chocolate & Cointreau Brownie**

Honeycomb, berry compote, clotted cream

#### **Iced Banana Parfait**

Caramelised banana, sticky toffee sponge, brandy snaps

#### **Port Soaked Stilton Platter\***

With accompaniments

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*For groups of 8+ people; if less than 14 people a fee will be required for exclusive use of a dining room*

*A non-refundable deposit of £10 per person and menu choices are required 2 weeks before the booking*

*A discretionary 10% service charge will be added to the bill.*

*\* = can be gluten free; please let us know prior to ordering of any allergens & we will alter dishes accordingly when possible.*