

## 3 Course Sit-Down

**from £44.95 +VAT per person**  
*(+10% Service Charge)*

### [Starters]

**Chicken Liver Parfait** served with toasted brioche and a port and cranberry reduction

**Ham Hock Terrine** served with our own piccalilli and a sourdough croute

**Prawn and Crayfish Cocktail** with a marie rose sauce

**Salmon Gravlax**, marinated with beetroot and dill, served with pickled vegetables and dill crème fraiche

**Watermelon and Feta Salad** with toasted pumpkin seeds and a pink grapefruit dressing

**Goats Cheese and Caramelised Red Onion Tarts** topped with asparagus spears

### [Mains]

**Corn-fed Breast of Chicken** stuffed with sundried tomato and basil, served with wilted spinach and buttered fondant potatoes

**Rosemary and Garlic Roasted Rump of Lamb** served with minted pea and potato puree, seasonal vegetables and a redcurrant jus

**Baked Darn of Salmon** with a polenta crust presented on crushed new potatoes, with asparagus tips and a saffron beurre blanc

**Pan Fried Fillet of Sea Bass**, served with roasted salsify, buttered fava beans and a lobster bisque

**Aubergine** stuffed with provincial vegetables and served with a red pepper coulis

**Grilled Halloumi** served atop slow roasted Portobello mushrooms, with a thyme and shallot vinaigrette

### [Desserts]

**Strawberry Mille Feuille** with shortbread biscuits and served with a raspberry coulis

**Duo of Chocolate Mousses** with a Bailey's crème anglaise

**Eton Mess** with whipped cream and fresh berries, topped with crumbled meringue

### [To Finish]

**Coffee, Tea and Truffles**

### Staff Charges

Included

*Please choose one starter, one main and one dessert for your event.  
If you would like more than one option per course, there will be additional cost.*