

CANAPÉS

STARTERS

ROAST PUMPKIN SOUP
toasted pumpkin seeds v

CHICKEN LIVER PÂTÉ
red onion chutney, GF toast

BEETROOT SALMON GRAVADLAX
seaweed crème fraîche

MAINS

BALLOTINE OF CHICKEN
chestnut, apricot & pancetta stuffing, fondant potato,
roast parsnips, sage jus

SLOW-BRAISED LAMB SHANK
horseradish mash, roast carrots, mint jus

FILLET OF SEABASS
salsify, new potatoes, herb butter sauce

WINTER VEGETABLE PITHIVIER
cherry tomato compote v

DESSERTS

LEMON & THYME PANNA COTTA
roast black figs

DARK CHOCOLATE DELICE
yoghurt sorbet

TEA, COFFEE & GF CHOCOLATE BROWNIES

£50

Classic Champagne
Cocktail +£9

British Cheeseboard
+£8

House Champagne
bottle +£30