

EVENT MENU

STARTERS -

CHOICE OF SOUP *

CREAM OF BROCCOLI & BLUE CHEESE - ROASTED BUTTERNUT & CHILLI ROAST TOMATO, RED PEPPER & ROSEMARY - PETIT POIS, SPINACH & PESTO CHICKEN & APRICOT TERRINE S/W CHUTNEY AND SOURDOUGH CROSTINI SEVERN & WYE SMOKED SALMON WITH A CELERIAC, FENNEL & DILL SLAW

MAIN COURSE

CLASSIC BEEF BOURGUIGNON. TENDER BEEF IN A RICH RED WINE SAUCE CHICKEN FILLET SERVED WITH WHITE WINE AND TARRAGON SAUCE. ASPARAGUS AND PARMESAN TARTE S/W A CHIVE HOLLANDAISE V PAN-FRIED PORK LOIN S/W A THATCHER'S CIDER, SAGE AND WHOLEGRAIN MUSTARD SAUCE

BAKED SALMON FILLET S/W A CRAYFISH AND WATERCRESS SAUCE

SERVED WITH EITHER *

ROSEMARY & SEA SALT ROAST POTATOES OR HERBED NEW POTATOES

SEASONAL VEGETABLES

HOMEMADE DESSERT*

HOMEMADE STICKY TOFFEE PUDDING WITH MASCARPONE

LEMON AND BLUEBERRY POSSET WITH SHORTBREAD

CHEESE BOARD, CHUTNEY AND BISCUITS

*ONE CHOICE ONLY PER PARTY

Dietary requirements will be catered for. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen-free environment, nor can we guarantee the processes used by our ingredient manufacturers.