



Private Hire Party Menu Options

Winter 2017/18

Price Per head £35.00 (choose two choices for each course)

Starters:

- Roasted Parsnip Soup, Parmesan Crisps
- Onion & Thyme Soup, Crispy Pancetta
- House Cured Gin Salmon, Rye Crisps & Horseradish Cream
- Devon Crab Salad with Celeriac Remoulade
- Roasted Beet Salad, Ruby Chard & Goats Curd
- Double Cheese Soufflé

Mains

- Pork Schnitzel, Spicy Fennel Slaw
- Slow Cooked Beef Ribs, Potato Dauphinoise
- Mediterranean Lamb Casserole, Olive Oil Mash
- Grilled Seabass with Wilted Spinach & Saffron Aioli
- Roast Scottish Salmon, Crushed Potatoes and Sauce Vierge
- Roast Chicken Supreme with Lemon & Rosemary Roasted Potatoes
- Norfolk Bronze Turkey, Fennel & Sausage Meat Stuffing, Red Cabbage & Green Beans
- Roasted Squash Risotto, Crispy Sage & Shaved Parmesan
- Pappardelle with Girolles, Wild Rocket & Ricotta

Puddings:

- Mincemeat & Frangipane Tart, Homemade Vanilla Ice-cream
- Vanilla Panna Cotta, Honeycomb
- Apple & Pecan Crumble Tart, Salted Caramel Sauce
- Lemon Curd Posset, Homemade Shortbread
- Selection of Neal's Yard Cheeses, House Chutney

NB. These are just suggestions and we can tailor your menu to your exact tastes and requirements!!