

Event dining menu

autumn / winter 2022/23

P R E

Whipped feta - olive tapenade, crackers - 6

Homebaked bread - todays butter - 2

C H O O S E 3 S T A R T E R S

Smoked salmon - lemon & caper creme fraiche, sourdough, oil - 9

Beef satay - peanut sauce, asian slaw, sesame (gf) - 9

Chicken parfait - blackberry compote, brioche, pistachio (gfo) - 9

Gorgonzola arancini - pear, saffron aioli, basil (v) - 9

Whipped goats cheese - beets, seeded praline, squash (v,gf) - 8.5

Crispy cauliflower - coconut, chilli, sriracha mayo, sesame (ve) - 8.5

C H O O S E 4 M A I N S

Slowcooked blade of beef - parmesan mash, roasted shallot, kale, maple carrot, red wine jus - 21

Confit duck leg - massaman sauce, jasmine rice cake, fine beans, pineapple crisp, cashew slaw (gf) - 19

Pork belly - creamed baby potato, red cabbage puree, tenderstem, apple compote, jus (gf) - 18.5

Chicken supreme - garlic parmentier potato, wild mushroom & white wine cream, fine beans, crispy sage - 18.5

Hake - kale & bacon fricassee, dauphinoise potato, wholegrain mustard cream - 21

Red cabbage steak - quinoa, harrisa, crispy chickpea, feta (ve, gf) - 16.5

Warm autumn salad - roasted beets, sweet potato, crispy kale, walnuts, maple & tahini dressing (ve) - 15

C H O O S E 3 P U D D I N G S

Spiced apple tarte tatin - vanilla ice cream, blackberry sauce - 8

Chocolate delice - hazelnut ice cream, dulce de leche sauce - 8.5

Creme brulee - white chocolate & raspberry shortcake - 8

Cheese board - artisan crackers, chutney, grapes - 10

The host to choose 3 starters, 4 main courses and 3 puddings from the selection above, these choices will then be sent to guests to pre-order, pre-orders need to be received 7 days prior to the event.