

Event Menu - £27.95

Starters

Ham Hock and Black Pudding Terrine

Soused vegetables, pickled mustard seeds

Whipped Chicken Liver Parfait

Caramelised onion and sultana chutney, toasted brioche

Smoked Mackerel and Beetroot

Glazed baby beetroots, beetroot and star anise ketchup, pickled radish

Cream of Parsnip & Apple Soup (v)

Sourdough crouton, parsley and caper salsa verde

Avocado and Orange Salad (v)

Bitter leaves, orange dressing, toasted linseeds

Mains

Roasted Chicken Supreme

Creamed sweetcorn, tarragon, caramelised shallot, shoestring potatoes, chicken sauce

Honey Glazed Pork Belly

Fondant potato, parsnip puree, roasted root vegetables, pickled pear, white wine and pork sauce

Pan Fried Sea Bream

Harissa spiced chickpea ragu, saffron mayonnaise, baby spinach, fennel salad

Butternut Squash and Sage Gnocchi (v)

Sautéed butternut squash, Montgomery cheddar sauce, roasted pumpkin seed granola

Wild Mushroom Risotto (v)

Roasted Wild Mushrooms, truffle mascarpone, kale pesto

Desserts

Pineapple Carpaccio

Passionfruit compote, champagne sorbet, mint syrup

Hot Chocolate Fondant

White chocolate sauce, honeycomb, caramelised white chocolate

Classic Lemon Tart

Candied orange, Chantilly cream, caramelised orange compote

Summer Berry Meringue

Vanilla mascarpone, selection of berries, vanilla and berry sauce

Sticky Toffee Pudding

Treacle sauce, date, orange, and earl grey tea puree



THE VENUES COLLECTION

Please note all our Vegetarian dishes can be adapted to be Vegan

Please identify any allergens or dietary requirements and we can provide detailed information on each suitable dish