

BANQUET

Spring 2020

WELCOME GLASS OF FIZZ

APPETISERS

Breads freshly baked* v

Crispbreads GF WF DF V Ve

Hummus roasted garlic GF WF DF V Ve

Butter flavoured GF WF V

SHARING STARTERS

Halloumi fritters, pickled red onions, coriander yoghurt, guacamole and roasted cashews GF WF V N

Fishcakes, smoked salmon and cod with lemon mayonnaise DF

Lamb meatballs, with pea purée and pickled radishes GF WF

Croquettes, spinach and feta with a cucumber and mint yoghurt v

SHARING MAINS

Pork fillet with roasted rhubarb, black pudding and sage crumble

Chicken breast with asparagus and mustard sauce GF WF

Sea trout gravlax with crushed new potatoes, hollandaise and dill oil GF WF

Broccoli, charred purple sprouting with chilli spiced peanuts, coriander and sesame dressing GF WF DF V Ve N

SHARING SIDES

Chips, triple cooked

Greens, seasonal GF WF V

SHARING DESSERTS

Vanilla panna cotta with raspberry compote and liquorice cookies

Passionfruit posset with orange honeycomb GF WF V

£48 per person

*Ask us for gluten free bread.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.