



Seasonal 3 Course

Autumn / Winter menu

Chef's selection of 4 different canapés

Starter

Pumpkin & ginger spiced soup, pumpkin seed brittle & crème fraîche

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Served with a selection of warm artisan breads

Main

Braised Ox cheek in red wine sauce, caramelised shallot, ginger carrots, horseradish mash & brioche herb crumb

Dessert

Sticky toffee & date pudding, warm butterscotch sauce & organic vanilla ice cream

Coffee and Tea

£35.00 + VAT per head



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Starter

Ragstone goat's cheese & caramelised red onion tart with toasted pine nuts & baby leaf salad

Main

Confit Aylesbury duck leg with caramelised plum, potato Dauphinoise, seasonal veg & blackberry jus

Dessert

'Autumn mess'
Crunchy meringue with lemon curd, poached Williams pear, blackberries & glazed figs

Coffee and Tea

£35.00 + VAT per head



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Starter

Gin & tonic cured salmon, salt roast baby beetroots, dill pickled cucumber, crème fraîche & wood sorrel

Main

Slow cooked honey & anise pork belly, braised red cabbage, rosemary & sea salt roast potatoes & roasting juices

Dessert

Poached pear & crème de cassis queen of puddings, clotted cream ice cream

Coffee and Tea

£39.00 + VAT per head



Traditional Christmas Menu

Starter

Homemade Provençale soup with sippets and Parmesan cheese

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Rustic breads and butter

Main

Freshly carved local turkey with stuffing, bacon roll and cranberry sauce

Served with

Bowls of roast potatoes

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Bowls of button sprouts

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Bowls of glazed carrots

Dessert

Christmas pudding with brandy sauce

Or

Sherry trifle served in a Manhattan glass

Mince pies

Coffee and Tea

£37.00 + VAT per head