



**Seasonal 3 Course**

**Autumn / Winter menu**

Chef's selection of 4 different canapés

**Starter**

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

-

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**



**Seasonal 3 Course**

**Autumn / Winter menu**

Chef's selection of 4 different canapés

**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**



**Seasonal 3 Course**

**Autumn / Winter menu**

Chef's selection of 4 different canapés

**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

-

Rustic breads and butter

### **Main**

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

Served with

Bowls of roast potatoes

-

Bowls of button sprouts

-

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**