SIT DOWN

Setlist®

3 COURSE SAMPLE MENU £65PP

Guests to select one option per course

STARTERS

» Beef cheek croquette, celeriac remoulade, crispy capers, parsley oil (D, G)

» Citrus-cured salmon, dill crème fraîche, pickled cucumber, rye crumb (F, D, G)

» Heirloom tomato & whipped feta, basil oil, aged balsamic, sourdough crisp (V) (D, G)

MAIN COURSES

» Classic Beef Wellington, beef fillet, wild mushroom duxelles, prosciutto, pommes fondant, glazed heritage carrots, red wine & rosemary jus (D, G)

» Corn-fed chicken supreme, truffle pomme purée, charred leek, chicken jus (D)

» Roasted cauliflower steak, truffle butter, caper & raisin dressing, herb oil (V) (D)

DESSERTS

» Vanilla bean crème brûlée, shortbread biscuit, fresh berries (D, E, G)

» White chocolate & raspberry delice, raspberry coulis, almond crumb (D, N)

» Seasonal fruit tart, lemon crème pâtissière, glazed berries (V) (D, E, G)