



.....The Middle

Risotto of Roasted Butternut Squash, Gorgonzola, Pear and Walnut (V)

Sautéed Truffled Gnocchi, Roasted Estate Root Vegetable, Pecorino (V)

Seared Fillet of Salmon, Spring Pea & Mint Risotto, Asparagus, Broad Beans (F)

Fillet of Cod with Garlic and Parsley, White Bean Cassoulet, Chorizo Sauce (F)

Roast '28 day' dry aged Sirloin of beef, Roast potatoes, Yorkshire pudding,
House Seasonal Vegetables, Roasting Juices

Roast Rump of Welsh lamb, Dauphinoise Potato, Spinach, Garlic and White Onion

Braised Shoulder of Lamb, Minted New Potato, Pea & Lettuce Fricassee

Confit Pork Belly, Red Cabbage, Grain Mustard Mash, Apple Sauce

Chicken Breast Wrapped In Cured Ham and Stuffed with Mozzarella,
Scorched Mediterranean Vegetables

28 day "Dry Aged" Fillet Steak Wellington, Potato Fondant,
Sautéed Shallots and Mushrooms, Chantenay Carrots, Broccoli Spears
(Added extra of £12.00)

Extra Potatoes and Sides on the Table, added extra of £2.00 per person,
Please choose from the following:

***Sticky** Red cabbage ***Cauliflower** Cheese ***Sautéed** Seasonal Greens
***House** Seasonal Vegetables ***Charred** confit Mediterranean Vegetables
***Seasonal** Mixed Salad ***Mozzarella**, Vine Tomato and Red Onion Salad,
***Dauphinoise** potatoes ***Buttered** New Season Potatoes ***Butter** Roast Potatoes
***Creamed** Potatoes

Customers Seeking Allergen Information, Please Speak to a Member of our Team before the Event