



TASTING MENU

£45 PER HEAD*

CANAPES TO BEGIN

Sloe gin cured salmon on dill blini with horseradish cream
Pulled pork spring roll with homemade bbq sauce
Local rarebit bites with mango chutney
Freshly homemade bread: Smoked cheddar
Amuse bouche: Butternut squash and cumin soup

STARTER

Barbecued mackerel with a beetroot puree, pickled winter salad with horseradish cream

Pan fried pigeon breast, with a sweetcorn puree mini chorizo scotch egg with a red wine sauce

Goats cheese and poached pear tart with roasted walnuts, and a pickled winter salad with a harissa dressing



MAIN

Roasted lamb rump with a carrot and star anise puree, spinach and ricotta gnocchi with a mini lamb shoulder tagine, roasted winter vegetables and a rosemary sauce (£3 supplement)

Marinated fillet of beef with a parsnip puree, parmentier potatoes with a beef shin wellington with roasted winter vegetables and a wine sauce (£5 supplement)

Pan fried hake with gratin potato with bran caster mussels and winter vegetables with a curry sauce

DESSERT

Pear and whiskey parfait with poached baby pears and pistachio shards

Apple trio: Spiced apple crumble, mini apple tart tatin and apple mousse shot

Classic winter Eton mess

Petite Fours/ Coffee