



Sunday Lunch Function Menu

October - November 2023

Set meal or pre-selection will be required by all party members.

Starter

Roast Butternut Squash & Rosemary Soup, Crispy Shallots (V, GF)
Smoked Haddock Lemon & Caper Arancini, Pickled Fennel Dill Crème Fraiche
Chicken Liver Parfait, Seeded Sourdough, Spiced Red Onion & Fig Jam
Beetroot Tart Tatin, Goats Cheese Mousse, Beetroot Gel, Thyme Roasted Seeds (V)

Mains

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce
Seared Fillet of Halibut, Lemon Sorrel & Salmon Caviar Risotto,
Rainbow Chard, Salsa Verdi (GF)
Rosemary Roasted Leg of Cornish Lamb, Red Wine Sauce
Roast Celeriac, Black Truffle & Wild Mushroom Wellington,
Curly Kale, Pickled Red Cabbage, Sage Sauce (VG, V, DF)

Desserts

Apple Crumble Tart, Maple Syrup, Clotted Cream Ice Cream
Vanilla Panna Cotta, Pear Compote, Granola
Belgium Dark Chocolate Torte, White Chocolate Whip, Sugared Hazelnuts
Selection Of British Cheeses, Onion Chutney, Celery Ribbons, Poached Grapes,
Savoury Biscuits (V)

Please note room hire charges will be applicable for all private dining rooms.
10% service charge will be added to the final bill.

Head Chef – Matthew Beecham

General Manager – Grant Coley