



Sunday Function Menu

January, February, March – 2024

Starter

Jerusalem Artichoke Soup, Black Truffle Crème Fraiche (V)

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Smoked Salmon Ballotine, Pickled Vegetables, Saffron Aioli (GF)

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Guinea Fowl Terrine, Rhubarb Chutney, Toasted Brioche

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Beetroot Carpaccio, Superstracciacca, Roasted Walnuts & Pine Nuts, Watercress Oil,
Balsamic (V, VG, DF)

Mains

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce

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Roast leg of Lamb, Roast Carrot & Parsnip, Rosemary Sauce

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Fillet of Sea Bass, Confit Potato, Purple Sprouting, Champagne Cream Sauce (GF)

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Root Vegetable Pithivier, Mixed Bean Cassoulet, Sticky Red Cabbage (V, VG, DF)

Desserts

Croissant Bread and Butter Pudding, Honeycomb Ice Cream (V)

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Milk Chocolate Delice, Vanilla Quenelle, Hazelnut Whip (V)

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Vanilla Crème Brûlée, Chocolate Shortbread, Tangerine Compote (V)

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Selection of Cheeses, Onion Chutney, Celery Ribbons, Poached Grapes,
Savory Biscuits (V)

Coffee & Petit Fours

V – Vegetarian GF – Gluten Free VG – Vegan DF – Dairy Free

Please note room hire charges will be applicable for all private dining rooms

10% service charge will be added to the final bill.