



Sunday Function Menu

April, May, June – 2024

Starter

Cream of Watercress & Potato Soup, Parmesan & Truffle Croute (GF, V)

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Chicken Sun-blushed Tomatoes & Basil Ballentine, Balsamic Reduction, Rocket & Endive Salad (GF)

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King Prawn & Dill Gateau, Baby Caper & Cucumber Salsa, Lemon Dressing (GF)

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Cream Cheese & Poppy Seed Bon Bons, Watercress Oil & Endive Salad, Candied Walnuts
(GF, V, DF, VG)

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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Pan Seared Fillet of Sea Trout, Seafood Risotto, Seared Asparagus, Spinach, Chive Sauce (GF)

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Asian Spinach Potato Cake, Charred Pak Choi, Coriander & Beansprout Slaw, Soy & Chili Sauce (GF,V)

All served with Seasonal Vegetables (V, VG, DF, GF), Cauliflower & Cheese Sauce (V), and Roasted Potatoes (GF)

Desserts

Salted Caramel Cheesecake, Dark Chocolate Crumb, Malted Milk Ice Cream, Honeycomb (V) (can be made gluten free upon request)

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Lemon & Pistachio Sponge, Clotted Cream, Lemon Curd, Lemon Balm Cress (V)

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Selection of Four Cheeses, English & French, Celery Ribbons, Grapes, Quince Paste

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Tiramisu with Blueberry Compote, Chocolate Shards (DF, VG, V)

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.