



Sunday Function Menu

October & November – 2024

£45.00 per person
(Tea, Coffee & Petit Fours included)

Starter

- Maple Roast Celeriac Soup, Barkham Blue Cheese Croute (V, GF)
- Chicken Liver Parfait, Red Onion & Fig Chutney, Honey & Mustard Dressing, Brioche
 - Beetroot Tarte Titan, Apple & Rasin Compote, Walnut Dressing (V, VG, DF)
- Smoked Haddock & Applewood Fishcake, Samphire Fennel & Chicory Slaw

Mains

- Traditional Roast Striploin of Grass Fed Beef, Tenderstem, Yorkshire Pudding, Red Wine Sauce
- Roast Rack of Pork, Charred Apple, Black Pudding Stuffing, Rich Pan Jus (GF)
 - Pan Seared Fillet of Sea Bream, Roast Fennel & Pumpkin Risotto
Braised Chicory, Spinach, Beetroot Cream Sauce (GF)
- Rosemary Walnut & Bulgar Wheat Stuffed Butternut Squash, Roasted Roots
Jerusalem Artichoke Sauce (V, VG, GF, DF)

Sides

- Pigs in Blankets - £5.00
- Sage & Onion Stuffing - £5.00
- Green Beans, Pancetta, Bacon & Shallots - £5.00

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

Desserts

- Hazelnut Bread & Butter Pudding, Banana Ice Cream, Crème Anglaise (V)
- Dark Chocolate Tart, Roast Figs, Brandy Snap, Honeycomb Ice Cream (V)
 - Apple & Blackberry Melba, Vanilla & Almond Crumb (GF, V, VG, DF)
- Selection Of British Cheeses, Accompanied with Quince Jelly, Celery & Grapes,
Fig Chutney Savory Biscuits

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.