

£75.00 per person

Starters

Charcuterie board

Parma ham, salami, goat cheese, pate, olives, pickles, music bread & truffled roquette

Seafood board

Crab tarts, smoked mackerel pate, shell on garlic fried prawns, calamari avocado, soft boiled eggs, music bread and truffled roquette

Vegetarian board GF V

Spinach and mozzarella tarts, gochujang glazed mushrooms, honeyed feta and hummus artichokes, grapes, music bread and truffled roquette

Mains

Fillet of beef GF

Dauphinoise potato, cauliflower cheese, mixed greens and red wine sauce

Poached fillet of salmon with a scallop mousse GF

Creamed potato, honey roast carrots, mixed greens and shellfish sauce

Spiced butternut parcel VG

Dhal, broccoli and coconut granola, orange and cardamom rice

Desserts

Warm chocolate brownie V

Clotted cream

Sticky toffee pudding GF V

Toffee sauce and vanilla ice cream

Profiteroles V

Chocolate sauce

V = Vegetarian VG = Vegan GF = Gluten Free GF* = Gluten Free on request

Please always inform a member of staff of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. All prices are in £ and inclusive of VAT at the current rate.

