

## *Event Night*

**£40**

**Menu A**



### Soup **VG GF**

Parsley oil drizzle & crusty bread roll

### Duck Liver & Port Pâté

Onion chutney & toasted ciabatta

### Salt & Pepper Squid

Watercress, aioli & lemon wedge

### Breaded Baby Camembert **V**

Rocket leaf & cranberry compote



### Braised Lamb Shank

Red wine & rosemary jus

### Herb Roasted Breast of Chicken **GF**

White wine sauce

### Salmon En-Croute

Spinach & cream cheese, wrapped in filo pastry

### Goat's Cheese Tart **V**

Caramelised red onion & rocket leaf

*All served with roasted new potatoes*



### Salted Caramel Cheesecake

Toffee crumb & caramel drizzle

### Homemade Apple & Winter Berry Crumble

**Creamy Devonshire** custard

### Belgium Chocolate & Clementine Torte **VG GF**

Clementine coulis & cream

### Cheese & Biscuits



**V – Vegetarian    GF – Gluten Free    VG – Vegan**

**V – Vegetarian**

**Bar Opens 6:30pm ~ Dinner 7:30pm ~ Bar Close 11:30pm**

**Full payment is required at the time of booking. Balances & pre-order 14 days prior to event**

*Our products may contain allergens including peanuts.  
If you have any food allergy concerns, please inform us 14 days prior to your booking*