



# FUNCTIONS

---

2 COURSE MENU £20 3 COURSE MENU £25

---

## STARTERS

---

1. Glazed goats cheese crostini with red onion compote, balsamic glaze and mixed leaves. V
2. Mixed game terrine studded with green peppercorns and pistachio nuts, wrapped in pancetta served with a classic Cumberland sauce.
3. Vodka and lime cured salmon with pickled vegetables and dill crème fraiche. GF

## MAINS

---

4. Pan roasted corn fed chicken breast with creamed leeks, rosti potato cake, smoked pancetta lardons and a Madeira and thyme jus. GF
5. Chargrilled, marinated lamb chump with cream cheese potatoes, honey roast root vegetables, smoked garlic and a rosemary and port jus. GF
6. Pan fried silver Bream fillet served on a saffron and mussel risotto with chorizo jam and herb oil. GF
7. Jerusalem artichoke and chestnut risotto with grilled sun chokes, parmesan and sage crisps. V GF
8. Chargrilled 8oz 28 day aged sirloin steak with wild mushrooms, garlic and thyme roasted vine tomato, triple cooked hand cut chips and three peppercorn and brandy sauce. (£4 supplement)

## DESSERTS

---

9. Classic crème brulee served with blackberry compote and shortbread
10. Honey and lemon drizzle pudding with whipped mascarpone, cinnamon glazed figs and toasted almonds.
11. Baileys cream liqueur cheese cake with caramel sauce, toasted banana, salted caramel ice cream and chocolate syrup.
12. Local cheese plate with farmhouse crackers and quince jelly
13. A selection of luxury ice creams or sorbets.

