

# PARTY MENU

2 COURSE MENU £23 • 3 COURSE MENU £28

## STARTERS

**1. LIGHTLY TOASTED CAPRICORN  
GOATS' CHEESE**

walnut crumb, spiced pear compote, blackberry dressing.V GF

**2. CHICKEN LIVER & BRANDY PARFAIT**

shallot & orange marmalade, rocket salad, toasted brioche.

**3. SALMON & DILL FISH CAKES**

tartar sauce, cucumber salad, oven dried cherry tomatoes.

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## MAINS

**4. CHESTNUT MUSHROOM, BUTTERNUT  
SQUASH AND SPINACH WELLINGTON**

carrot and swede purée, roasted new  
potatoes, vegetable and mushroom gravy.

**5. PAN ROASTED FREE RANGE  
CHICKEN SUPREME**

fricassee of winter greens, Goose fat confit potato,  
wild mushroom & tarragon jus. GF

**6. BAKED COD LOIN**

smoky mussel, clam, white onion & potato chowder. GF

**7. 8OZ RUMP STEAK**

triple cooked chips, roasted red onions-, Portobello  
mushroom, rocket & Parmesan salad.

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## DESSERTS

**8. DOUBLE CHOCOLATE FUDGE BROWNIE**

winter berries, honeycomb & salted caramel ice cream.V GF

**9. BOLERO BAILEYS CHEESECAKE**

dark chocolate sauce, toasted banana, chocolate fudge.

**10. CHEESE BOARD**

served with farmhouse crackers, fresh fig, chutney & plum jelly.

