



PARTY & FUNCTION MENU

STARTERS

SOUP OF YOUR CHOICE

herb infused rapeseed oil VE GF

PARMA HAM

grilled figs, balsamic onions, red amaranth GF DF

CHICKEN LIVER & WHISKEY PARFAIT

real ale chutney, toasted brioche GFA

HAM HOCK TERRINE

grilled apricots, carrot & star anise purée GF DF

PRAWN & AVOCADO TIAN

lemon & dill crème fraiche GF

SMOKED SALMON & PRAWN ROULADE

compressed cucumber, avruga caviar GF

CURED SCOTTISH SALMON

capers, red onion, lemon oil, salad leaves GF DF

CAPRESE SALAD

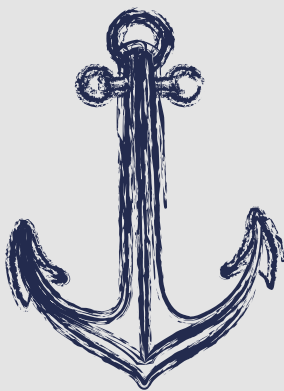
buffalo mozzarella, tomato, basil pesto V GF

BEETROOT CARPACCIO

marinated feta, smoked seedless grapes, tarragon crème fraiche, arugula leaf

WILD MUSHROOM & CHESTNUT PATÉ

rosemary baked figs, balsamic, dressed leaves



MAINS

ROASTED PORK BELLY

sage & onion rosti, thyme baked carrot, broccoli, roquettes cider jus GF DF

GUERNSEY BEEF BRISKET

brain mustard creamed potato, braised red cabbage, charred parsnip, rosemary jus GF DFA

FREE RANGE CHICKEN BREAST

bubble & squeak, sautéed cabbage and smoked bacon, chicken jus GF DFA

HERB CRUSTED HAKE

courgette tagliatelle, cherry tomato, asparagus, beurre blanc GFA DFA

BAKED SALMON FILLET

herb crusted guernsey new potatoes, seasonal vegetables, white wine velouté GF DFA

SEARED FILLET OF COD

braised puy lentils, burnt baby onions, carrot & smoked pancetta GF DF

SPINACH RISOTTO

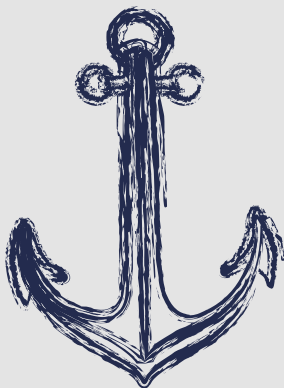
slow baked beetroot, walnut, crumbled gorgonzola, dressed rocket VEA GF

MUSHROOM & CHESTNUT WELLINGTON

butternut squash, roast potatoes, seasonal veg, madeira jus VE GF

SWEET POTATO GNOCCHI

tenderstem broccoli, baby leaf spinach, sun blushed tomato pesto, hand ripped basil VE GF



DESSERTS

CHOCOLATE & RASPBERRY ROULADE

berry compote, homemade raspberry & basil ice cream DFA

DISARONNO CHEESECAKE

amaretti biscuit, fresh berries, coffee syrup VEA

DARK CHOCOLATE & ORANGE TORTE

roasted pistachio crumb, confit orange fluid gel DFA

LEMON MERINGUE TART

pine nut purée, salted caramel ice cream GF

PASSIONFRUIT MOUSSE

raspberry jam sandwich, wild berry coulis DFA

MANGO POSSET

blood orange sorbet, mint shortbread GFA DFA

EARLY GREY CRÉME BRULÉE

coconut & lavender biscuit GFA

CHEESE PLATTER £2.50 SUPPLEMENT

grapes, celery, homemade chutney, crackers

CHOOSE 3
FROM EACH
COURSE

£33.75PP

CHOOSE 4
FROM EACH
COURSE

£36.95PP

all of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu options do not include all ingredients. If more information about allergens is required, please ask a member of our team.