



**THREE COURSES MENU
FOR
WEDDINGS/PRIVATE FUNCTIONS**

£16.99

STARTERS

**SMOKED MACKEREL, LEEK & CARAMELISED RED ONION TERRINE, CELERIAC
REMOULADE**

**BAYONNE HAM, GLAZED FIGS WITH ROCKET SUN-BLUSHED TOMATO, SHAVED
PECORINO CHEESE, POACHED EGG, BALSAMIC DRESSING**

**SWEET ONION AND TYME TART WITH FRENCH DRESSED LEAVES AND BETROOT
DRESSING**

MAIN COURSES

BEEF BOURGIGNONNE WITH CREAMED POTATO

**BAKED CHICKEN BREAST FILLED WITH MOZZARELLA AND BASIL
ON CHARGRILLED TUSCAN VEGETABLES SALAD TOPPED WITH BASIL PESTO**

GORGONZOLA AND NUT TERRINE ON A SALAD OF SPINACH AND PINENUTS

SWEETS

TANGY FRENCH LEMON TART WITH FRESH RASPBERRY

LIME PANACOTTA WITH HONEY GRAPPA

CHOCOLATE AND COFFEE BROWNIE WITH COFFEE CREME ANGLAISE

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES