



Events Set Menu Sample

Starters

Chilled gazpacho Andaluz with basil oil

Or

Burrata 'Caponata' with black olives, wild garlic pistou and basil (v)

Or

Foie gras and chicken liver parfait with white wine jelly & toasted brioche

Main courses

Roast Cornish cod with petit pois à la française, Jersey royal potatoes and pancetta

Or

Chicken Parmigiana with celeriac and apple remoulade, basil mayonnaise and rocket

Or

Homemade tagliatelle of morels with shallot cream, asparagus, brioche crumb and wild garlic pistou (v)

Desserts

Tiramisu

Or

Vanilla Crème brûlée

Or

A selection of cheeses with crackers, quince, & spiced honey

*An optional 12.5% service charge will be added to your bill.
Please inform us of any allergies and intolerances, a full list of ingredients is available on request.*