

party menu

Starters **Cream of Leek and Potato Soup**

Beetroot, Potato and Goats Cheese Fritters
with tomato chutney

Crab Cake
with samphire and lemon oil

Main Courses **Slow Cooked Spiced Lamb Shoulder**
with spiced aubergine purée

Cornfed Chicken Breast
with creamed mushrooms and spinach

Fillet of Seabass
with cauliflower cream

Roasted new potatoes and seasonal vegetables
are served with each main course

Desserts **Plum and Pear Brulée**
with plum and gin sorbet

Ginger Sponge
and custard

Selection of Farmhouse Cheeses
with biscuits

Tea, Coffee and Fudge

£28.50 per person

£10.00 per person non-returnable
deposit required