

## party menu

### Starters

#### Confit of Duck Salad

with noodles, spring onions, bean sprouts, chilli and ginger

#### Leek and Potato Soup

#### Shellfish Fritter

with fennel, prawn and lemon salad

### Main Courses

#### Cornfed Chicken Breast

creamed wild mushrooms, spinach and Madeira

#### Fillet of Pork

with roasted apples, black pudding and cider sauce

#### Fillet of Seabass

samphire and vermouth, herb and vegetable butter

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

### Desserts

#### Dark Chocolate Mousse

with passion fruit jelly and mango sorbet

#### Brioche Butter Pudding

with cranberries, blueberries and pistachio ice cream

#### Selection of British Farmhouse Cheese

with biscuits

#### Tea, Coffee and Fudge

£28.50 per person

£10.00 per person non-returnable  
deposit required