**SEPT - NOV**

**Autumn 2016**

**Up to 16 guests**

If you have up to 16 people your guests can choose on the day.

(A la carte is available for small parties of up to 16).

**Over 16 guests**

If your party is over **16** people, a **set** menu is required, *one dish per course*, to be chosen from the menu below.

For groups larger than 16 who wish to offer their guests a choice, **a pre order** and **table plan** would be required **7 days** in advance of the date of event.

**£37.50 per person** **(Monday to Saturday)**

***Complimentary Bread***

Roasted pumpkin soup, spiced yoghurt (v)

Warm corned beef, celeriac and horseradish remoulade

Cured British mackerel, smoked mackerel pate, cucumber relish, brown toast

Tomato and filo tart, goats cheese, red onion puree (v)

****

Pan roasted breast of Tiddenham farm duck, butternut squash fondant,

saffron poached pear and port jus

Slow cooked dry aged British beef, colcannon mash, red wine and shallot sauce

Roasted fillet of wild turbot, textures of Jerusalem artichokes, parsley puree

Wild mushroom & rocket risotto, crispy hens egg (v)

***Panache of vegetables***

****

Pershore apple tart, vanilla yoghurt, chewy toffee ice cream

Roasted almond mousse, bitter chocolate & pear

Warm rice pudding, apricot and honey

Fresh fruit salad

****

Filter coffee

***A cheese course is available on request (platter £50)***

*As per Food Allergen Legislation Act 2014, you are required to advise*

*on allergen details for any guest attending an event.*

*All meat is free range; all fish is caught from sustainable sources*

*12.5% discretionary service charge for all staff is added to your bill*