

**PRIVATE ROOMS** **AUTUMN WINTER MENU (SEPTEMBER – NOVEMBER 2017)**

If your party is **over 16 people**, you are required to choose a fixed set menu, one dish per course or if you wish to offer guests a choice, ***a pre-order and table plan*** are required 7 days in advance of the event.

**FREE RANGE | SEASONAL | SUSTAINABLE**

**£40.00PP**

*Includes complimentary home baked bread*

Scottish Smoked Salmon and Devon Crab Salad

brown crab mayo, seasonal leaves

Warm Fig & Blue Cheese Salad

truffled honey dressing (v)

Corn Fed Chicken Ballotine

textures of sweetcorn, baby gem lettuce

Cream of Artichoke Soup

artichoke crisps (v)

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Slow Cooked Blade of Beef

smoked garlic mash, green beans and bacon, mushrooms and baby onion jus

Roasted Cornish Monkfish

cauliflower, pearl barley

Jimmy Butler Suffolk Pork Cutlet

black pudding and potato croquette, apples and autumn greens

Roasted Butternut Squash and Sage Risotto

toasted pine nuts (v)

*all mains served with mixed seasonal vegetables*

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Blackberry and Pear Iced Parfait

almond and rolled oat crumble

Evesham Apple and Cinnamon Roulade

toffee sauce, brandy snap

Milk Chocolate Pannacotta

hazelnut brittle and sour cherries

Assiette of Poached Autumn Fruits

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Filter Coffee

A cheese course is available on request

**BUSINESS LUNCH MONDAY – FRIDAY**

2 courses - £32.50 per person

Choose Starter and Main or Main and Dessert

(inc. bread, seasonal vegetables and filter coffee)