



Private Dining 3 Course Menu 2

£42.50 per Head

Amuse Bouche

Pea and Mint Volute with a Fennel Gel

Starter

Smoked Haddock and Cheddar Soufflé

Parmesan and chive cream

Main

Slow Roasted Belly Pork

Sweet potato puree, cracking and artichokes

Dessert

Ginger Crème Brulee

Stem ginger and hazelnut shortbread

Cheese Course

A Selection of Fine European Cheeses

Oatcakes and water biscuits, pickled walnuts and Quince jelly

Petit Fours

A Selection of Petit Fours

Available on request

Amuse Bouche, Cheese Course and Petit Fours Available with a Supplement on Request.