

SET MENU

STARTERS

French onion soup with parmesan crouton (v)
and bread and butter

Crispy squid
with chorizo, new potatoes and salsa verde

Halloumi spring rolls (v)
with a sweet chilli dipping sauce

Crayfish remoulade
with avocado and toasted sourdough

Venison paté
served with Arundel ale chutney and toast

MAINS

Oven-roasted hake
with fondant potatoes and winter ratatouille with beurre blanc

Roast butternut risotto (v)
with toasted pine nuts, rocket and parmesan

Panfried chicken breast
served with creamy herbed potatoes, wild mushroom sauce and seasonal vegetables

Slow cooked pork belly
with mash, apple compote, black pudding croquettes, greens and mustard cider jus

Featherblade of beef
with mash, red wine jus and tenderstem broccoli

DESSERTS

Sticky toffee fudge pudding
with salted caramel ice cream

Lemon posset
served with homemade shortbread

Chocolate and caramel tart
with vanilla mascarpone and berry compote

Winter apple and berry crumble
with warm custard

Selection of ice creams
vanilla, chocolate, strawberry, salted caramel

2 COURSES £22.95

3 COURSES £28.95 PER PERSON

ADD TEA/CAFETIERE COFFEE £2 PER PERSON

ADD ARRIVAL COCKTAIL OR BUBBLES FROM 5.25 PER PERSON

ADD CHEESEBOARD £5.95

ALL MENUS CAN BE PERSONALISED TO SUIT YOUR PARTY



BEFORE ORDERING PLEASE ADVISE US OF ANY ALLERGIES/INTOLERANCES
MOST OUR DISHES CAN BE GLUTEN OR DAIRY FREE - LET US KNOW YOUR REQUIREMENTS BEFORE CHOOSING
£5 DEPOSIT WILL BE CHARGED ON CONFIRMATION OF YOUR BOOKING, NON-REFUNDABLE 48 HOURS BEFORE YOUR FUNCTION
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OVER 10