



Party Night Menu – Saturday 9th November 2024

Cream of Cauliflower & Cumin Soup GF/V

Herb oil, warm bread roll

Mixed Game Terrine

Pickled candy beetroot, brioche toast

Mulled Wine & Cinnamon Poached Pear GF

Crumbled stilton, rocket, French dressing, candied walnuts

Crab Paté

Pickled fennel, sourdough crisp



Twice Cooked Pork Belly GF

Dauphinoise potatoes, Rosemary crackling pencil, pork & apple jus

Oven Baked Salmon Fillet GF

Spring onion mashed potato, dill & lemon cream sauce

Confit Duck Leg GF

Fondant potato, blackberry jus

Stuffed Portobello Mushrooms GF/V/VE

walnuts, root vegetables, rich tomato sauce



Dark Chocolate Hazelnut Delice GF/V

Toffee glaze, hazelnut crumb

Coffee Mocha Crème Brulée GF/V

Espresso shortbread

Plum & Ginger Cheesecake GF/V

Cinnamon & ginger gel

Continental Cheeseboard

GF available by special request

Stilton, Cheddar and Brie, served with onion chutney, celery, grapes



Coffee & Mints

GF – Gluten Free / V – Vegetarian / VE – Vegan

If you have any specific allergies please ensure these are sent back and highlighted on your pre-order form