

Menu

3 course set meal

Starter

Winter spiced parsnip & celeriac soup, served with crusty bread.

Main Course

Bacon wrapped chicken breast, stuffed with sage & onion, served with fondant potato, seasonal vegetables & rich Madeira gravy

Main Course (Vegetarian Option)

Wild mushroom & buckwheat risotto, served with smoked paprika & balsamic roasted shallots & crumbled goats cheese

Dessert

Tart au citron & Chantilly cream.

Dessert (Gluten/Dairy free dessert)

Lemon sorbet with champagne syrup

If you have any dietary requirements please specify this at booking.
We can cater for all dietary requirements ahead of the event, however, changes cannot be made to menu choices on the night.