

Menu

3 course set meal

Starter

Sweet potato & roasted red pepper soup.

Main Course

Smoked bacon wrapped chicken breast served with fondant potato, honey roasted carrots, kale, brussels and rich pan gravy.

Main Course (Vegetarian Option)

Spiced butternut squash, toasted mixed seeds, fondant potato with a horseradish and celeriac purée and crumbled feta cheese.

Dessert

Chocolate torte with vanilla 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.