

Canapés on arrival

Soup

Butternut squash & ginger soup (v)

Coriander & chilli croutons

Starters

Sticky confit duck leg

Hickory smoked barbecue sauce, spring onion
& cucumber noodles

Seared queen scallops & pickled fennel

Pomegranate & baby rocket salad

Honey glazed pork belly & Bury black pudding

Crisp bacon lardons, parmentier potatoes, sweet pea puree

Spanish style croquettes (v)

Manchego cheese & potato filling, saffron rice, bean salad

Mains

Fillet steak

Wild mushroom & brandy cream, whipped potatoes,
roasted vine tomatoes, green beans

Roast Guinea fowl & grilled foie gras

Baked shallots, baby carrots, crushed new potatoes,
chicken jus

Scottish salmon supreme

Dill & crab potato cake, baked green lip mussels,
white wine & shallot cream

Baked aubergine towers (v)

Spiced sultanas, cashew nuts, sun blush tomatoes,
Greek yoghurt, Napoli sauce

Desserts

Chocolate bourbon banoffee pie

Coconut ice cream, berries

Festive panna cotta

Rum soaked raisins, nutmeg, red currant berries,
almond tuile, fresh mint leaves

Cheese board

Selection of seasonal cheeses, grapes, apple slices,
fruit chutney, a selection of oat fingers (sweet chilli,
honey, black pepper)

Coffee & chocolates

6 COURSES - £69 per person