

SILVER MENU

Modern British cuisine that showcases our freshest and best quality ingredients.

- Four canapés of your choice
- Three course menu
- Half bottle of wine
- Prosecco toast
- Still and sparkling mineral water
- Tea and coffee

Starters

- Chorizo and sausage meat scotch egg with tomato, fennel and paprika ragu and pork scratching
- Five spiced confit duck spring roll with sour cherry compote and Asian salad
- Grilled asparagus with poached hen egg, chive hollandaise and prosciutto ham on toasted brioche
- Beetroot and gin cured salmon, hot salmon rillettes, celeriac, apple and soured cream
- Chicken and duck liver parfait with shallot and ginger relish, cornichon and fig on sourdough bread
- Warm tartlet of smoked haddock, Gruyère, beurre blanc and baby leaves
- Prawn, crab and crayfish cocktail with baby gem lettuce, pickled vegetables and rye bread wafer
- Glazed crottin goats cheese, red onion tarte tatin, pancetta, beetroot syrup and bitter leaves

Main

- Grilled fillet of beef, potato gratin with Madeira cream or peppercorn sauce
- Thyme roasted corn fed chicken with sun-dried tomato and pesto cake, pancetta and red wine jus
- Herb rolled belly pork with buttered greens, sage mashed potato and caramelised shallot jus
- Chargrilled rib eye steak and fondant potato with béarnaise sauce, slow roasted tomatoes and French beans
- Pan seared marinated lamb rump and potato rosti with pea puree, mint salsa verde and rosemary jus
- Herb crusted cod supreme with saffron crushed new potatoes, spinach and spiced tomato buttered sauce
- Fillets of black bream, sweet potato bhaji and tarka dhal with lime and coriander yoghurt
- Char roasted pork loin steak with black pudding, cheese hash brown, red cabbage and cider jus