

BEAUFORT MENU

Our Three Course Entry Level Dining Menu

- Two reception drinks and one non-alcoholic drink from our Beaufort Drinks Menu
- Four canapés of your choice
- Three course dining menu
- Half bottle of wine from the Beaufort wine list
- Cava toast
- Still and sparkling mineral water
- Speciality Teas & Nespresso coffee

STARTERS

- Pressed ham hock terrine, gribiche purée, pickled vegetables, grape mustard, sourdough crouton
- Five spice confit duck spring roll, sour cherry compote, Asian salad, toasted sesame, duck crackling
- Prawn and crab cocktail, baby gem, pickled vegetables, rye bread wafer
- Cumberland sausage and smoked bacon Scotch egg, sultana puree, piccalilli

MAINS

- Butter roast chicken supreme, pancetta and herb boudin, duck fat potatoes, sourdough sauce, lemon tender stem
- Gilt head bream, sweet potato bhaji, buttered kale, tarka dahl, coriander salad, lime yoghurt
- Charred sugar-cured pork ribeye, leek champ potatoes, apple bourbon jam, confit carrots, mustard cream sauce
- Hogs Back ale beef short rib, pommes Château, seasonal vegetables