3 COURSE SET MENU
£33 /person

## STARTERS

(Served with Bread \& Butter)

- Smoked haddock chowder
- Grilled goat's cheese \& beetroot salad Cherry tomatoes, balsamic reduction and walnuts
- Sticky BBQ \& chilli chicken drumsticks

With celery and apple salad

## MAINS

(Please choose only 3 Main choices from the 5 options available and offer those 3 options to your guests to choose from)

- Roasted chicken breast

Chasseur sauce, panache of root vegetables

- Venison meatballs

Wrapped in parma ham, horseradish mash, red onion marmalade, juniper berries \& ceps sauce

- Seared trout fillet

Cauliflower puree, grilled wine tomatoes, crispy capers, tarragon veloute

- Duck leg confit

Sweet potato \& spring onion rosti, braised savoy, port \& wild berries compote

- Red pepper stuffed with vegetable quinoa \& feta

Tomato \& artichoke salad, basil dressing (v)
DESSERTS

- Pecan Pie with Chantilly Cream
- Raspberry Cheesecake
- Eaton Mess

3 COURSE SET MENU
£43/person

## STARTERS

(Served with Bread \& Butter)

- Beef carpaccio, pickle radishes

Manchego cheese, mustard vinaigrette

- Oaked smoked salmon

Cream cheese \& spring onion roulade, keta roe, sakura leaves, dill \& lemon dressing

- Red Endive, Red Wine Poached Pear \& Roquefort Salad

With black truffle vinaigrette

## MAINS

## (Please choose only 3 Main choices from the 5 options available and offer those 3 options to your guests to choose from)

- Chicken breast stuffed with cranberries \& camembert Wrapped in Parma ham, served with sweet potato and albufera sauce
- Sweet potato pancake

With wild mushrooms, pistachio, cauliflower tempura and cambozola cheese dressing

- Thyme \& rosemary marinated lamb noisettes

Ratte potatoes, spring greens, anchovies butter sauce

- Roasted guinea fowl on a bed of braised savoy cabbage

Parmantier Potato, Madeira jus

- Grilled seabass fillet

Charred baby courgettes, asparagus tips, squash confit, sauce vierge

- Seared duck breast

With sweet potato \& spring onion rosti, swiss chard, port \& orange sauce

## DESSERTS

- Macademia Nut Trio of Chocolate Brownie, Champagne and Strawberry Ice Cream
- Cointreau \& Orange Panna Cotta
- Strawberry \& Yuzu Eaton Mess
- Cheese Selection

Menu could be amended to your liking.
*All food options are fresh and delivered daily, they could be subject to changes depending on their availabilities. Please let us know about your dietary requirements.

A discretionary $12.5 \%$ service charge will be added to your bill.

