

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



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.