

# EAT TOGETHER DINING MENU

**£45 per person**

**Available for up to 85 guests**

## STARTERS

Roasted squash, split pea hummus, sumac, beetroot & feta (ve, gf)

Duck & orange terrine, toast, Jersey butter

Mackerel pâté, crisp breads, house pickles

## ROASTS

Beef silverside

Chicken leg

Seitan (ve)

*All served with a selection of carrots, parsnips, roast potatoes, gravy  
& sauces for the table*

## DESSERTS

Lemon-yuzu curd 'mess', with meringue and seasonal berries (gf)

Salted caramel warm brownie, white chocolate cream (v)

Fruits of the forest vegan mousse, biscuit crumb (ve)

**V** VEGETARIAN

**VE** VEGAN

**GF** GLUTEN FREE

ALLERGEN INFORMATION: Some of our menu items may contain nuts and allergens. If you have any allergies or dietary requirements, please request our allergen information from a member of the team before selecting a dish.

# THREE COURSE DINING MENU

**£68 per person**

**Available for up to 60 guests**

## STARTERS

Salmon ceviche, dill creme fraiche, szechuan chilli oil, toasted sourdough

Grilled aubergine, curried yogurt, pickled raisins, toasted pine nuts, crispy sage (ve, gf)

Sticky-miso pork belly skewers, soy and ginger dressed fennel and cabbage salad (gf)

## MAINS

Roasted chicken supreme, grilled corn, harissa and brown butter sauce, crispy skin (gf)

Daube of beef, slow cooked in a red wine sauce, roasted carrots, chive (gf)

Celeriac 'steak', pickled celery, miso glaze (ve, gf)

*All served with herbed new potatoes & hispi cabbage*

## DESSERTS

Strawberry cheesecake, cherry and cardamom compote (v)

Chocolate brownie, butterscotch and chocolate mascarpone (ve)

Sticky toffee pudding, roasted pineapple, toffee sauce (v)

**V** VEGETARIAN

**VE** VEGAN

**GF** GLUTEN FREE

ALLERGEN INFORMATION: Some of our menu items may contain nuts and allergens. If you have any allergies or dietary requirements, please request our allergen information from a member of the team before selecting a dish.