

Spring & Summer Menus - Please choose one 'option menu' from below.
Please note for numbers over 20, all guests are required to have the same 3 courses.

Option 1 - £27.50 per person

Choose one soup from the list below – All guests are to have the same soup.
Heritage tomato and mozzarella salad with pesto, pine nuts and focaccia crotons (v)
Ham hock and grain mustard terrine with chutney and sea salt and black pepper crostini

Josper grilled breast of chicken, chorizo, red pepper and chickpea cassoulet, stem broccoli, Salsa Verde (GF)
Fillet of seabass, new potato and leek terrine, Josper grilled baby leeks, tarragon white wine cream sauce (GF)
Spring vegetable gnocchi, creamy pesto sauce (V)

Choose from 3 summer desserts from the list below.

Option 2 - £32.50 per person

Choose one soup from the list below – All guests are to have the same soup.
Baby gem, crispy bacon shards, soft boiled egg, freshly made crotons, Cheese with No Name, Caesar dressing.
Thai fish cakes with Asian salad and sweet chilli dressing

Slow roasted pork belly, champ mash, green beans with wholegrain mustard and cider jus (GF)
Salmon fillet with crushed new potatoes, sautéed asparagus, and peas and citrus hollandaise (GF)
Tomato and goat's cheese tart topped with basil toasted pine nuts and balsamic dressing (v)

Choose from 3 summer desserts from the list below.

Option 3 - £37.50 per person

Choose one soup from the list below – All guests are to have the same soup.
Belly pork with shaved fennel, apple, radish, and herbs salad.
Smoked salmon, capers, pickled shallots, and Bradwall Bakehouse bloomer bread

Salt and pepper lamb rump with Bombay potatoes, spinach, and tender stem broccoli
28-day aged fillet steak with thick cut chips, thyme and garlic confit mushrooms and seared plum tomatoes
(£7.50 pp supplement)

Layered filo pie with feta and spinach with a romesco sauce and toasted almonds (v)

Choose from 3 summer desserts from the list below.

Soups – Choose one from the below

Roasted tomato and red pepper with goat's cheese beignet and basil oil
Carrot and ginger finished with double cream and coriander profiteroles.
Cream of white onion with crispy onions and tarragon oil
Butternut squash and chilli with roasted garlic croutons and chive oil
Pea and leek with mint oil, bacon crumb and double cream (can be vegetarian)

Summer desserts – Choose one from the below

Summer tart, creme patisserie and glazed fruit
Traditional raspberry trifle
Prosecco and summer berry jelly with oat crumble and clotted cream ice cream
White chocolate blondie with raspberry puree and vanilla ice cream
Summer berry crumble with clotted cream ice cream
Lemon posset with fresh raspberries and homemade shortbread biscuits

Cheese course - £7.50 pp - served per table.

Three local cheeses with artisan biscuits, grapes, celery, and caramelised onion chutney