



Sumptuous Menu

Prices start from *£40 per person 5 courses

Canapés

A selection of Olives and toasted Almonds

Teriyaki chicken skewer with cucumber and mint relish

Mini bruchetta with black olive tapenade quenelle, cherry tomato and baby basil salad with Parmesan crisp

Starter

Glazed Quail with a pear and herb salad

Main

Pan roasted Cod with braised oxtail, herbed pomme puree, sautéed wild mushrooms, wilted baby gem lettuce with lemon and parsley oil and a reduced veal glaze

Dessert

Vanilla Pannacotta with strawberry soup and almond tuile

Cheese

A selection of 2 local cheeses served with fresh seasonal fruit and preserves

*Prices are based on a party of 8 people, please use the contact form on the website to confirm your booking.