

# PARTY MENU

3 COURSES £29.50  
(for parties of 10 & more)

## STARTERS

*Soupe du jour, persillade & garlic croutons*

*Red onion & rosemary goats' cheese tart*

*Smoked salmon, avocado & pickled cucumber*

*Creamy woodland mushrooms, toasted brioche*

## MAINS

*Fillet of sea bass, tender-stem broccoli & tapenade*

*Tarragon roasted chicken breast, gratin dauphinois*

*Spiced aubergine & red pepper with walnuts & persillade*

*Grilled rump steak, garlic & herb butter, pommes frites  
(served pink)*

## DESSERTS

*Chocolate gâteau, cherry sorbet, vanilla custard*

*Fromage du jour, onion chutney & walnuts*

*Petit citron & berry compote*

*Apple & golden raisin crumble, vanilla ice cream*

*A discretionary 12.5% optional service  
charge will be added to your bill*