

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*