

Function Dining 2023

Menu 3

Mushroom Velouté with Wild Garlic

Fan of Seasonal Melon with Parma Ham and Fresh Figs

Ham Hock Terrine with Piccalilli and Warmed Individual Artisan Loaf



8 oz Sirloin Steak served with Green Peppercorn Sauce

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Roasted Tomato, Asparagus and Organic Mature Cheddar Tartlet

— Chef's Selection of Vegetables and Potatoes —



Pot au Chocolate with Black Raspberry Liqueur, Fresh Raspberries and Vanilla Ice-cream

Vanilla Crème Brûlée

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue
served with Caramelised Red Onion Chutney and Arran Oatcakes



Coffee and Mints

£44.95 pp

Sample menu subject to seasonal changes