

## Function Menu 3 - 2025

Mushroom Velouté with Wild Garlic <sup>v</sup>

Fan of Seasonal Melon with Parma Ham and Fresh Figs <sup>GF</sup>

Ham Hock Terrine with Piccalilli and Warmed Individual Artisan Loaf



8 oz Sirloin Steak served with Green Peppercorn Sauce <sup>GF</sup>

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Roasted Tomato, Asparagus and Organic Mature Cheddar Tartlet <sup>v</sup>

— Chef's Selection of Vegetables and Potatoes —



Vanilla Crème Brûlée

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

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



Coffee and Mints

**£48.50 pp**

*Sample menu subject to seasonal changes*