

Function Dining 2022 Menu 2

Butternut Squash Soup, Coconut Milk, Chilli and Ginger
Warmed Goats Cheese Salad, Baby Beetroot, Walnuts and Coarse Grain Mustard Dressing
Fan of Seasonal Melon with Parma Ham and Fresh Figs



Grilled 8 oz Sirloin Steak with a Green Peppercorn and Cognac Sauce
Grilled Fillet of Shetland Salmon with Chilli, Lime and Coriander Salsa
Baked Red Pepper with Roasted Vegetables, Mature Cheddar Cheese and Toasted Pine Kernels

— Chef's Selection of Vegetables and Potatoes —



Panna Cotta with Fresh Raspberries and Biscotti
French Brie and Organic Godminster Mature Cheddar with Red Onion Chutney and Arran Oatcakes
Rich Belgian Pot au Chocolate with Vanilla Ice-cream



Coffee and Mints

£31.95 pp