

## GROUP MENUS

Parties of up to 20 guests can select from one of the below group menus on the day

Parties of 21 & above will need to send through an individual pre order from one of the below group menus

Parties of 31 & above are kindly asked to choose one starter, one main course and one dessert for the entire group

Dietary requirements will always be catered for separately, please advise beforehand

### MENU A

**£39.50**

Chilled cucumber and mint soup  
Hay-baked Cheltenham beetroots, whipped curds and lemon powder (v)  
Gin cured salmon, pink pepper, fennel and cucumber salad, soda bread  
Potted rare breed pork, chutney and toast

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Twice cooked corn-fed chicken, greens and devilled gravy  
Cornish sea bream, roast chicory, pink grapefruit and pine kernel dressing  
Bobby bean and snow pea pearl barley "risotto", fried shallot and pea shoots (v)  
250g aged Sirloin, water cress butter and triple cooked chips

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Chocolate tart and crème fraiche  
British Strawberry shortbread  
Sticky toffee pudding  
Lancashire bomb cheddar, chutney and crackers

### MENU B

**£53.00**

Chilled cucumber and mint soup with white crab crouton  
Loch Duart Salmon tartar, salmon eggs, shallots and lemon  
Venison and truffle sausage roll, pickled nettles and gravy  
Hay-baked Cheltenham beetroots, whipped curds and lemon powder (v)

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200g aged Angus beef fillet, medium, watercress butter and minted Jersey Royal potatoes  
Baked Halibut, five pepper crust, courgette, mangetout and braised peas  
West Indian sweet potato curry, red yoghurt dressing and pilaf rice (v)  
Twice cooked corn fed chicken, greens and devilled gravy

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70% Chocolate orange tart and crème fraiche  
British strawberry shortbread  
Sticky toffee pudding  
Lancashire bomb and Stichelton cheese, chutney and crackers

Items are subject to change at short notice due to availability and seasonality

All prices are inclusive of VAT and exclusive of a 12.5% service charge