

Year Round Favourites Set Menu 2024

Set Menu 1

Pea velouté with mint crème fraiche (v)
Steak, mushroom & ale pie, creamed mashed potatoes & selection of vegetables
Sherry trifle
Coffee and petits fours

£51.00

Set Menu 2

Goats cheese & red onion tart, quince & pear chutney
Roast breast of chicken, mushroom, leek & mixed pulses, tarragon velouté sauce
Vanilla & raspberry crème brulee, lemon sable
Coffee and petits fours

£53.00

Set Menu 3

Smoked salmon with brown bread and butter
Roast sirloin of beef with Yorkshire pudding, traditional roast potatoes & selection of vegetables
Bramley apple & blackberry nut crumble, calvados custard
Coffee and petits fours

£57.50

If you need any information on food allergies, intolerances or dietary requirements then please ask a member of the food and beverage team who will be pleased to assist. We do handle common allergens in the kitchen and cannot guarantee an environment free of any specific allergen. If you have any specific concerns, please raise these with the Events Team in advance of your event.

