

# Group sit down menu Summer/autumn 2024

3 Course 70p

## ENTREE

Cured ocean trout with a salad of fennel, citrus, pomegranate, avocado & cucumber, mustard & dill dressing (GF)

## MAIN COURSE

Served alternately

Crispy skinned chicken, spinach & ricotta stuffing, sweet potato, Sicilian caponata, roast tomato & pesto (GF)

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Char grilled wagyu rump steak, truffled Paris mash, garlic sauteed baby Spinach, café de Paris butter & red wine jus (GF)

## DESSERT

Honeycomb, local cherry & strawberry parfait with vanilla cream & summer berries (GF)

Let us know if you require a Vegan/vegetarian alternative for any of your guests

All our meals are gluten free

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