



## Three Course Dinner Party Menu £38.95

For groups of 8 to 20 people

### English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £11

Rathfinny, Rosé Brut, East Sussex 2017 £12

Wild mushroom and dill soup, potato, poached egg, crème fraiche

Cured salmon, caviar, dill, cucumber, rye crouton

Scallops, nduja, beef tomato, garlic puree (£3 supp)

Creedy carver duck leg doughnuts, hoisin, pickled celery

Charcuterie board, home pickles, sourdough

STARTER

starter

Roasted cauliflower, buckwheat, cauliflower puree, harissa, almonds, carrots

Stone bass, Jerusalem artichokes, smoked cream, hazelnuts, dill

Confit duck leg, haricot beans, butternut squash

Pork belly, turnips, salsify, chicory, nashi pear

10oz Rib Eye, confit potatoes, mushrooms, watercress, jus (£5 supp)

MAIN

main

Fries £3.80

Dauphinoise potatoes £4.95

Cauliflower with camembert cheese £6.30

Glazed tenderstem broccoli with almonds £4.50

SIDE

side

Sticky toffee pudding, vanilla ice cream, caramel sauce

Apple & plum crumble, Bailey's custard

Chiltern Ice Cream & Sorbet selection 2 scoops / 3 scoops

Cheese course, almond cake, pear chutney (£3 supp)

PUDDING

pudding