



private function menu
winter 2010/11

£32.50 per person

Starters

Homemade meat & fish platters to share

(Cured meat of the day, chicken liver pâté, duck terrine, pork rillettes, chutney, celeriac remoulade, toast)

(Home cured gravadlax, smoked mackerel mousse, prawn cocktail, marinated anchovies & herrings, sea trout, fennel, Irish soda bread)

Main Courses

Slow roasted half shoulder of lamb with rosemary & garlic gravy

Spatchcock poussin, watercress, bread sauce & gravy

Seasonal game

Steamed Shetland salmon, lemon & herb butter sauce

Grilled vegetables & potato croquette, chilli polenta, spinach hollandaise

Served with a selection of potatoes & winter vegetables to share

Desserts

Sticky toffee pudding with caramel sauce & vanilla ice cream

Nougat parfait

Blackcurrant bavarois with a coconut biscuit

Vanilla ice cream with warm chocolate sauce

Selection of British & Irish cheeses, quince jelly, oatcakes water biscuits