



## INCLUSIVE DINING PACKAGE

**£80 per person**

Glass of Prosecco  
3 course meal from options below  
½ bottle Club wine with meal  
Coffee, tea, herbal infusions and petit fours

### Starters

Choose one of the following

Jerusalem Artichoke and Mushroom Soup, Truffle Oil  
Beetroot Gravlax with Potted Shrimp  
Ham Hock and Confit Potato Terrine with Smoked Tomato Chutney

### Main courses

Choose one of the following

Baked Salmon in Brioche En Croute, Chive Sauce  
Breast of Tidenham Duck with Apples and Dried Blueberries  
Roast Rib of Aged Beef, Red Wine Shallot Sauce  
Wild Mushroom Stroganoff

*All main courses served with seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Chocolate Delice with Blood Orange Sorbet  
Banana and Caramel Panna Cotta, Almond Biscotti  
Classic Vanilla Crème Brûlée Honey Madeleines

A 12.5% service charge will be added to the final account  
Minimum numbers of 20 apply in order to qualify for this package  
Package includes room hire for 4 hours, additional charges will apply for longer duration  
All produce is seasonal, if a product can't be sourced an alternative will be provided.  
Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance