



INCLUSIVE DINING PACKAGE

£80 per person

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

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Jerusalem Artichoke & Mushroom Soup with Herbed Ricotta Croute, Truffle Oil (V)

Classic Dill Cured Salmon with Crab Tian & Bloody Mary Dressing

Wild Boar & Chicken Liver Pate with Orange & Beetroot Chutney, Onion Brioche

Main courses

Choose one of the following

Baked Salmon in Brioche En Croute with Dill Cream Sauce

Venison En Croute with Braised Red Cabbage, Winter Greens, Dauphinoise Potato & Port Wine Sauce

Roast Rib of Aged Beef, Red Wine Shallot Sauce

Pumpkin & Sage Tortelloni with Buttered Leeks, Wild Mushrooms, Sage Cream & Red Chard Laves (V)

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Warm Chocolate Terrine with Raspberry Cremeux & Sorbet

Tia Maria Parfait with Chocolate Soil & Coffee Sauce

Amaretto Crème Brûlée with Almond Sable Biscuit

Additional extras:

Selection of chef's canapés (4 per person) **£15 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£12.50 per person (served as a Board)

Glass of Club Port **£4 per person**

A 10% 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