



## INCLUSIVE DINING PACKAGE

**£105 per person**

Glass of Prosecco on arrival  
3 course meal from options below  
½ bottle House Wine with meal  
Coffee, Tea, Herbal Infusions and Chocolate Mints

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

### Starters

Choose one of the following

Potato and Watercress Soup with Truffled Brioche Croutons (V)

Trio of Seafood (Pickled Herring, Prawn and Dill Mousse, Smoked Salmon) with Beetroot Remoulade and Horseradish Crème Fraîche

Wild Boar and Chicken Liver Terrine with Plum and Apple Compote and Toasted Sourdough

### Main courses

Choose one of the following

Fillet of Seabass with Shellfish and Caviar Chowder, Broccoli and Parsley Oil

Ballantine of Guinea Fowl with Mushroom and Herb Mousse, Fondant Potato, Curly Kale and Madeira Jus

Roast Rib of Aged Beef with Dauphinoise Potato, Seasonal Market Vegetables and Red Wine Shallot Sauce

Chestnut, Pumpkin and Ricotta Tortelloni with Charred Chicory, Leek and Sage Cream (V)

### Desserts

Choose one of the following

Brioche and Masala Bread and Butter Pudding with Stem Ginger Anglaise and Rum and Raisin Ice Cream

Tonka Bean Crème Brûlée with Dried Raspberries and Pistachio Biscotti

Chocolate and Orange Torte with Blood Orange Sorbet, Southern Comfort and Chocolate Sauce

### Additional extras:

Upgrade to Glass of Champagne on arrival **£3.00 per person**

Selection of chef's canapés (4 per person) **£18 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£15.00 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread **£16.00 per person** (served as a Board)

Glass of Club Port **£5.50 per person**

A 12.5% service charge will be added to the final account

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.

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen