



INCLUSIVE DINING PACKAGE

£95 per person

Glass of House Wine 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

Cream of Celeriac Soup with Blue Cheese Croquette (V)

Confit Guinea Fowl and Leek Terrine with Green Tomato Chutney and Caramelised Onion Bread

Smoked Haddock and Watercress Mousse with Pickled Vegetables, Saffron Aioli and Seeded Rye Bread

Main courses

Choose one of the following

Venison and Vegetable Ragout with Celeriac Potato, Roasted Celeriac and Carrot, Port and Redcurrant Sauce

Roasted Poussin with Smoked Bacon and Shallot Mousse, Boulangère Potato, Broccoli and Wholegrain Mustard Jus

Fillet of Trout with Leek and Chive Crushed Potato, Buttered Spinach, Toasted Almond and Caper Butter Sauce

Wild Mushroom, Artichoke and Tarragon Croquant with Jerusalem Artichoke Purée and Crispy Kale (V)

Desserts

Choose one of the following

Chocolate and Hazelnut Tart with Frangelico Sauce and Coffee Ice Cream

Mulled Wine Winter Fruits with Cinnamon Ice Cream and Almond Sable

Wild Berry Cheesecake with Lemon Sorbet and Brandy Snap Board

Additional extras:

Upgrade to Glass of Prosecco on arrival **£2.00 per person**

Upgrade to Glass of Champagne on arrival **£4.50 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