

*seated dinner menu*

**Menu 6 - £41.00 per head + VAT**

*\* For events with 30 guests or less, you will be required to pay a surcharge of £75 +VAT*

**Starter**

*Tuna Carpaccio with a Poppy Seed, Thyme & Pink Peppercorn Crust  
Drizzled with Basil Oil & Pecorino Curls*

**Main**

*Guinea Fowl Breast Seasoned with Lemon, Garlic & Thyme Served with a Ginger Wine & Cream Sauce,  
Wilted Chard, Buttered Baby Carrots Celeriac & Potato Tian*

*\*Vegetarian options available on all of the above main courses*

**Dessert**

*Velvet Passion Fruit Cheesecake  
Served with Blueberry Compote & Jersey Cream*

*Teas and Coffees*

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