

Seated dinner menu

Menu 2 - £26.00 + VAT per head

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

Starter

*Salad with Smoked Mackerel, Asparagus & Finely Chopped Hen Eggs with a Horseradish & Lemon-Zested Crème Fraiche on a Sour-Dough Bruschetta
Garnished with Amaranth Cress and Fresh Dill*

Main

*Coque-au-Vin
Chicken Pieces in a Rich Red Wine Sauce with Chestnut Mushrooms & Carrots
Served with Creamed Potatoes & Spring Greens*

*Puff Pastry Tart with Goats Cheese, Spinach & Caramelised Onion
Served with a Puy Lentil Cassoulet (v)*

Dessert

Warm Chocolate Brownie with Double Cream & Chopped Hazelnuts

Tea and Coffee



T O P S A I L