



## **Group Bookings Menu**

### **For 12 or More Guests**

**2 Courses £19.95 or 3 Courses £26.95**

#### **To Start**

Homemade soup of the day served with Rustic Bread. V

Carrot and coriander fritters, Asian style salad with a mint & honey yoghurt dressing. V|VE

Chicken & smoked bacon terrine, buttered leeks, garden chutney & ciabatta croutons.

#### **Mains**

Roasted butternut squash risotto, wild mushrooms, roasted baby onions, toasted almonds, wild rocket & fresh parmesan. V

Roasted parsnip and potato gnocchi, walnut crumb & sage oil. V|VE

Cod, prawn & chive fishcake, buttered baby spinach with a fresh parsley sauce. V

Chicken breast stuffed with spinach & red pepper mousseline, potato rosti, butternut squash purée & a wild mushroom jus.

8oz chargrilled beef burger served on a toasted brioche bun with baby gem, tomato, red onion & home-made tomato relish, chunky chips & coleslaw.

#### **Desserts**

Warm chocolate brownie with vegan vanilla ice cream. V|GF

A selection of ice creams and sorbets

Winter berry Eton mess. GF

A homemade sticky toffee pudding with crème Anglaise