### **EVENTS SET MENU A**

£55 PER PERSON

### **STARTERS**

Carrot, coconut & coriander soup, crispy parsnip

Ham hock & pheasant terrine, cornichons, remoulade & sourdough toast

Charred mackerel, horseradish, cucumber, samphire & lemon vinaigrette

Fennel, chicory, pickled shallot, orange & dill salad

#### MAINS

Pan roasted chicken, caramelized cauliflower, savoy cabbage, bacon, chicken jus

Seared sea bass, Jerusalem artichoke, barley, tarragon & wild mushroom

Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce

Roast butternut squash, lentil & green bean salad, parsley & shallot, harissa

## SIDES

All sides £6 each
Skinny fries, herb salt
Fine beans, shallots & garlic
Rocket & parmesan salad
Buttered new potatoes

# **DESSERT**

Sticky toffee pudding, salted caramel ice cream

Chocolate & cherry opera cake, cherry &cranberry sorbet

Apple meringue tart, clotted cream ice cream

Cropwell Bishop stilton, pickled walnut, oatcakes