

# STANDARD CELEBRATION SET MENU

Minimum 12 people

2 Course £26.95 | 3 Course £29.95

## TO START

Soup of the day, crusty bread (V) (☆)

Chicken liver pate, red onion & chilli marmalade, crostini

Red lentil dahl, flatbread (VE)

## MAINS

Souvlaki chicken flatbread, crumbled feta, chimichurri

7oz rump steak, skin on fries, tomato, watercress  
and a choice of peppercorn, Béarnaise or chimichurri sauce  
Upgrade to 8oz ribeye +£5 supplement

Moroccan spiced vegetable tagine, cous cous, flatbread (V)  
Add chicken +£3.25

Pork chop, skin on fries, tomato, watercress

Roast Brixham cod fillet, champ mash, pepper & olive relish

## DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Lemon cheesecake, raspberry sauce (VE)

Marshfield Farm real dairy ice cream (V) or seasonal sorbet (VE)  
Clotted cream vanilla | Chocoholic heaven | Salted caramel | Succulent strawberry

British cheese plate, chutney & crackers  
+£3.95 supplement

(V) Vegetarian (VE) Vegan (☆) Vegan option available



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering. Scan QR to view allergens.

All function menus require a deposit at the time of booking and pre-order with a minimum of 48 hours prior to your booking

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks

# PREMIUM CELEBRATION SET MENU

Minimum 12 people

2 Course £31.95 | 3 Course £35.95

## TO START

Soup of the day, crusty bread (V) (S)

Korean fried cauliflower (VE)

Ham hock terrine, beetroot, celeriac & apple remoulade with toast

Whipped smoked Chalk Stream trout mousse, pickled cucumber, radish, crostini

1/2 baked Camembert, apricot & carrot chutney, toaste focaccia

## MAINS

Roast Brixham cod fillet, champ mash, pepper & olive jus

Prosciutto wrapped chicken breast, fondant potato,  
tenderstem broccoli, red pepper & tarragon jus

8oz ribeye steak, skin on fries, tomato, watercress  
and a choice of peppercorn, Béarnaise or chimichurri sauce +£5 supplement

Roasted cauliflower, spinach & chestnut pithivier, seasonal vegetables,  
roasted potatoes, vegan gravy (VE)

## DESSERTS

Chocolate brownie, vanilla ice cream, chocolate sauce (V)

Rum & maple glazed pineapple, vegan vanilla ice cream, pomegranate & cashews (VE)

Baked Alaska (V)

Sticky toffee pudding, vanilla ice cream, toffee sauce (V)

British cheese plate, chutney & crackers

(V) Vegetarian (VE) Vegan (S) Vegan option available



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