



Sample Feasting Menu

£40 for 3 courses / £48 with cheese

Food served banquet style, no need for any menu choices,
all dishes to be enjoyed by all guests...

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Prosciutto de Parma Riserva, rocket, parmesan
Courgette, whipped mascarpone, mint, hazelnuts
Dill-cured salmon gravadlax, celeriac remoulade
Ribblesdale Crottin goat's cheese, fig chutney, pine nuts

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Mediterranean Seabass, green beans, broccoli, leeks, sesame
Hereford Beef Hanger steak,
House chimichurri, lamb's lettuce
Tamworth pork belly, braised apple,
parsnips, cider sauce
Butternut squash & sage risotto

New potatoes, mint butter
Rocket, parmesan & sun-blushed tomatoes,
Spiced celeriac, coriander yoghurt, pickled chillies

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Lemon posset, Chantilly
Dark chocolate nemesis, salted caramel

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Barkham Blue, Batch Farm Cheddar
biscuits, celery, chutney, grapes