

GROUP EVENTS SET MENU

Two courses £28.

Three courses £32.

STARTERS

PÂTÉ À L'ORANGE & COGNAC

Pork & Duck terrine, quail egg, apple marmalade, sourdough (Perfectly with Parlez-vous?

SAFFRON MUSSELS (NF)

shallots, parsley, garlic, cream, curry powder, white wine sauce. Perfectly paired with Sauvignon Blanc

VEGETABLE DUMPLINGS & CONSOMME (NF)

Veg dumplings with veg consume Perfectly paired with Sauvignon Blanc

CRISPY DUCK SALAD (NF)

parmesan tuille, apple, celeriac, watercress, courgetti, red onion chutney & honey mustard. Perfectly with picpoul

MAINS

SEARED FILLET OF COD (NF)

Poached egg, mush potato, baby spinach, carrot, parsnip, beurre Blanc sauce (Perfectly paired with Picpoul – France)

COQ AU VIN

Red wine Slow Braised chicken breast with mushroom & bacon. potato dauphinoise, (Perfectly paired with Merlot)

GRILLED DRY-AGED SIRLION STEAK

With watercress, grill tomato and mushroom, parmesan cheese hand cut chips, peppercorn sauce

PARMESAN RISOTTO

With ratatouille vegetable and spinach. Perfectly paired with sauvignon

DESSERTS

APPLE TARTE TATIN with coconut sorbet

VANILLA CRÈME BRULLE with fruit salsa & raspberry sorbet

SELECTION OF ASSORTED SORBETS