

Maintaining old fashioned values



15+ guests

1 course 19 2 course 26 3 course 34

Starters

Seasonal Soup and Cottage Roll - See Soup Choices (VE available)

Beetroot Cured Salmon with Fresh Watercress

Toasted rye bread and elderflower gel

Roasted Duck Breast

Duck egg quiche, pickled shallots, toasted walnuts and a honey glaze

Huxley Beer Battered Halloumi

With lemon and herb creme fraiche (ve available)

Mains

Nduja and Cream Cheese Stuffed Chicken Breast

With pomme Anna, seasonal vegetables and roasted red pepper coulis

Pan Seared Hake Fillet

Mixed bean cassoulet and tempura samphire

Tofu Katsu Curry served with Jasmine Rice (VE)

Crispy rice noodles and a sweet katsu sauce

Black and Blue Burger

With black garlic and bourbon BBQ sauce, Barkham blue cheese Barkham blue cheese served with Koffman's chips

Desserts

Dark Chocolate and Raspberry Brownie

Served with raspberry and lavender sorbet (vE available)

Vanilla Crême Brulée

Mango and Italian Meringue Mousse (VE)

Book and Bucket Cheese Board

Served with grapes, celery and spices apple chutney (£5 supplement applies)