





# SAMPLE BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £75 Yorkshire Chicken main Option 2: £80 Swaledale Lamb main Option 3: £95 Highland Sirloin of Beef main

Prices above are per person and include snacks, starter, main with sides and pudding Snacks and the starter are placed on dining tables before guests are seated

#### Shared Snacks - all served

Sourdough & Olive Oil Olives, Orange, Garlic & Thyme Pickled Fennel, Kohlrabi & Shiitake Whipped Cod's Roe, Chicory, Leek Ash

### Shared Starter - choose two from below

Option 1: Honey Moon Melon, Carosello Cucumber & Mozzarella Option 2: Duck Liver Parfait, Muscadet, Pickled Walnuts Option 3:Ember-Roast Golden Beetroot, Ginger, Peas & Tahini Option 4: Cured ChalkStream Trout, Pickled Cucumber, Lemon

### Shared Main - choose one for the whole party

Option 1: Roast Herb Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce, Aïoli Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde Option 3: Rare Roast Highland Sirloin of Beef, Picked Walnut & Horseradish

#### Shared Sides - all served

Glazed Carrots - Buttered Potatoes - Green Salad

## Individual Pudding - choose one for the whole party

Option 1: Plum & Jasmine Fool Option 2: Cru Virunga Chocolate Pot

### SHARED CHEESE £12 SUPPLEMEN

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL





