

## 3 Course Set Menu

*£65 per person*

### Starters

Pea and watercress soup, poached egg *(V – VG & GF option available)*

Smoked chalk stream trout, horseradish cream, pickled fennel *(GF option available)*

Chicken, apricot & leek terrine, wild garlic crème fraiche *(GF)*

Dressed crab, pickled radish, lemon mayo, brown bread

### Mains

Aberdeen Angus 8oz ribeye, peppercorn sauce, confit shallot, chips & watercress

Foraged wild garlic risotto, goats curd, crispy onions *(V – VG option available)*

Lamb rump, Jersey Royals with pea, mint & broad bean jus

King scallops, fondant potatoes, samphire & caviar beurre blanc

Whole joint of Aberdeen Angus Sirloin, served family style with chips and salad

*(£10 a head supplement, minimum order of 8 guests)*

Whole joint of Aberdeen Angus Ribeye, served family style with chips and salad

*(£15 a head supplement, minimum order of 8 guests)*

### Desserts

Summer pudding, clotted cream *(V)*

Warm chocolate pudding, coffee ice cream, chocolate sauce *(V)*

Coconut & strawberry mousse, strawberry sorbet, macerated strawberries *(VG)*

British cheese selection, chutney, quince, crackers, celery, grapes *(V, GF option available)*

**V = vegetarian, VG = vegan, GF = gluten free**

*If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.  
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.*