

Function Menu – 2020

Please select two dishes from each section to pre-order

To Start

Sweet Potato, Coconut and Coriander Soup (GF, V)
Home-Smoked Duck Breast with Spiced Slaw and Tamarind Dressing (GF)
Boar Pâté, Toast & Tomato Chutney
Hot-Smoked Salmon, Heirloom Beets and Salsa Verde (GF)
Creamy Portobello Mushrooms and Poached Duck Egg on toast (V)

Main course

Slow Roasted Duck Leg with Grilled Pineapple and Ginger (GF)
Braised Ox Cheek with Puy Lentils and Shiraz (GF)
Roast Free-Range Pork Loin with a Ragout of Shoulder, Port and Wild Mushrooms (GF)
Baked Sea Bass fillet with Shallots, Spinach and Prosecco bn n
Apricot & Thyme stuffed Roast Chicken Breast with Madeira sauce
Pumpkin and Walnut Tart with Spiced Tomato Sauce (V)

Desserts

British Cheese & Biscuits (V)
Warm BPGC Ginger Cake, Toffee Sauce and Clotted Cream (V)
Apple Strudel and Custard (V)
Passionfruit Cheesecake and Macerated Mango (V)
Lemon Tart, Berry Coulis and Chantilly Cream (V)
Trio of little Chocolate Desserts (V)
Lemon and Raspberry Posset (GF, V)

Coffee & Mints

2 Courses and coffee £22
3 Courses and coffee £28

*All these dishes are home-made by our Head Chef and his Team.
Please let us know of any allergies; we can inform customers of
the ingredients we use to assist with your needs.*