



FUNCTION MENU 2022

PLEASE SELECT TWO DISHES FROM EACH SECTION TO
PRE-ORDER

TO START

SWEET POTATO, COCONUT AND CORIANDER SOUP (GF, V)
WILD 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 NEW POTATOES & CIDER SAUCE (GF)
BAKED CHICKEN BREAST, DAUPHINOISE POTATOES & WILD MUSHROOM SAUCE (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 (GF)
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 £26
3 COURSES AND COFFEE £32

ALL THESE DISHES ARE HOME-MADE BY OUR HEAD CHEF AND HIS TEAM.
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS; WE CAN INFORM
CUSTOMERS OF THE INGREDIENTS WE USE TO ASSIST WITH YOUR NEEDS.