

Formal Dinner Menu

Starters

Heritage tomato salad with mozzarella, croutons, basil oil & sea salt (v/gfo)

Cauliflower steak, romesco sauce with lemon caper butter (v/vg/gf)

Goats cheese tart topped with Hogs Bottom chutney (v)

Roasted butternut & coconut soup with toasted pumpkin seeds (v/vg/gf)

Honey roasted ham hock terrine, Hogs Bottom chutney, sea salt butter & toast

Mains

Braised beef blade, black garlic Jus & carrots, with sharing
roasted garlic new potatoes (gfo)

Roasted chicken breast, seasonal greens, cider & bacon sauce,
with sharing roasted rosemary & garlic new potatoes (gfo)

Pan seared Pork chop, crispy sage, apple & fennel Slaw, roasted herby carrots
with sharing roasted rosemary & garlic new potatoes (gf)

Pan fried fish of the day, with potato & chilli croquettes
with a lemon & parsley sauce

Butternut squash & beetroot parcel & seasonal greens
with sharing roasted rosemary & garlic new potatoes (v/vg/gfo)

Mediterranean stuffed Portobello mushrooms on a bed of wild rice,
with a spinach & roasted red pepper coulis (v/vg/gf)

Desserts

Lemon & mascarpone cheesecake, fresh strawberry mint salsa

Vanilla panna cotta with a fruit gel (v/vg/gf)

Sticky toffee pudding with Cornish vanilla ice cream (v)

After dinner

Tea, coffee, & chocolate mints £4 per person

Cheese board £12.5 per person

£45pp set menu (1 choice for each course)

£55pp choice menu (3 choices for each course)

*Please note our minimum numbers for dining is 30 people with a set menu