



Private Dining Set Menu

Three courses at £26.50 per person

Starters

Gratin Normande, French white onion & cider soup, cream, Cheddar croutons, crusty bread

Sunblushed tomato & goats cheese filo parcel, olive tapenade, tomato salsa

Chicken liver parfait, apricot, date & ginger chutney, toasted brioche

Cider braised pigs cheeks, game chips, pickled raisins & apple

Smoked salmon tartar, shallots, capers, dill, lemon, crostini

Mains

Pan seared corn fed chicken supreme, spinach & lentil cassoulet, charred shallots

Braised short rib of beef, sweet potato & rosemary mash, pickled red cabbage, spiced jus

Cider & chilli glazed pork belly, coriander & spring onion potato rosti, broccoli, black sesame

Pan seared sea bass, King prawn fried rice, Malaysian curry sauce

Sweet potato & kale chilli, rosemary & garlic flatbread

Desserts

Lemon and blueberry waffle, blue berry compote, lemon meringue ice cream

Dark chocolate muelle fille, brandy snap, white chocolate mousse

Rhubarb crumble cheesecake, rhubarb sorbet, crunchy oats

Backford Belles ice cream, three delicious scoops

Cheese board, two cheeses, traditional accompaniments