



PARTY MENU

£35 per person

GLASS OF CHAMPAGNE ON ARRIVAL

STARTERS

SHELLFISH BISQUE

fresh lobster, cheddar cheese straw
(C, F, D, E, G, SD)

RUSTIC FARMHOUSE TERRINE

cranberry ketchup, sourdough toast
(E, SD, G)

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

truffled cheese and chive sauce
(V, E, D, G, SD)

TOMATO & BEETROOT CARPACCIO

buratta, watermelon, basil, pine nuts, olive oil
(V, D, N)

MAINS

PORK BELLY & CRACKLING

roast parsnips, cabbage, creamy mash, apple ketchup, mustard jus
(D, SD)

FILLET OF SEA BASS

steamed spinach, creamy mash, shrimp, parsley and caper butter
(F, C, D)

RIB EYE STEAK

watercress salad, chips, peppercorn sauce
(D, SD)

BUTTERNUT SQUASH & MUSHROOM WELLINGTON

roast vegetables, vegetarian gravy
(V, D, E, G, SD)

DESSERTS

CRÈME BRULÉE

almond puff pastry straws
(D, E, G, V, N)

WARM PEAR & GINGER CAKE

gingerbread ice cream
(G, D, E, V)

CHOCOLATE BROWNIE

marshmallow, peanut butter ice cream
(E, N, D, V)

ARTISAN CHEESE SELECTION

celery, grapes, cheese biscuits
(G, D, Ce)

ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts
(Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds (V) Vegetarian (VG) Vegan (GR) Garlic

THE DAFFODIL





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