

SAMPLE FUNCTION MENU

£25 PER PERSON.

Roasted red pepper, fennel and basil soup.

Terrine of pork, apricots and garden rosemary with homemade piccalilli.

Potted smoked mackerel, crisp ciabatta toasts and horseradish cream.

Slow cooked shoulder of Usk Valley lamb, olive mash, ratatouille and red wine jus.

Supreme of Madgetts Farm corn fed chicken, fondant potato, onion confit and tarragon velouté.

Fillet of Shetland salmon, crushed herb potatoes, spinach and tomato butter sauce.

Baked aubergine with Provençal vegetables and pine nuts (v)

Terrine of dark chocolate mousse with kahlua cream.

Fresh English strawberries with lemon curd ice cream.

A selection of local house cheese served with homemade chutney, biscuits, grapes and celery.