

# An Elegant Affair

From a divine canapé to a decadent dessert, this thoughtfully curated menu promises to create a memorable dining experience shared with friends and families alike.

**Arrival Glass of Fizz | Canapés | Three Course Plated Menu | Table Wine**

## Canapés

**Shredded Duck Gyoza | Pigs In Blankets | Sage & Onion Falafel**

## Starters

### Chicken Liver Pâté

Caramelised onion chutney & sweet potato crisps.  
Sea salt & rosemary croûte

### Scottish Smoked Salmon

Caper, shallot & chive dressing.  
Sea salt & rosemary croûte

### Heritage Tomato Salad

Shaved fennel, pomegranate & rocket leaves.  
Sea salt & rosemary croûte

## Mains

### 8 Hour Braised Short Rib

Thyme roasted carrot, dauphinoise potato  
& crispy shallots

### Sage Roasted Chicken Supreme

Thyme roasted carrot, dauphinoise potato,  
apricot & herb stuffing. Pan gravy

### Portobello Mushroom Wellington

Spinach & chestnut duxelles, sweet potato puree.  
Mushroom gravy

### Pan Roasted Hake

Café de Paris butter. Dauphinoise potato  
& herb leaf salad

## Desserts

### Dark Chocolate & Clementine Tartlet

Italian meringue & shaved chocolate

### Vegan Vanilla Panna Cotta

Black cherry compote

### English Cheese Plate

Grapes, quince & crackers

£79pp