

## Group Dinner Menu

### Starters

Cod Brandade Fritters Basil Pesto, Baby Leaves, Lemon Aioli

Satay Glazed Chicken Thighs Sundried Tomato & Chilli Salsa Garlic & Herb Dressing

Confit Duck & Wild Mushroom Arancini Truffle Aioli, Black Olive Crumb

Steamed Mussels Smoked Sausage, Braised Red Pepper, Ciabatta

Burrata & Roast Heritage Beetroot Salad Red Pepper Gazpacho, Pickled Walnuts

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### Main Courses

Piemontese Striploin 9oz/254g Striploin

Chargrilled Tamworth Pork Chop, Garlic & Tomato Pesto, Portobello Mushroom, Thyme Jus

Fillet of Seabass, Champagne Velouté, White Clams, Roast Garlic Aioli

Cornfed Chicken Breast Soy & Ginger, Roast Asparagus, White Onion Puree & Madeira Jus

Gnocchi Cacio e Pepe, Grilled Tenderstem Broccoli, Parmesan & Truffle Cream

*All mains are served with a Chef's Selection of Seasonal Sides*

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### Desserts

Baked Chocolate Cheesecake, Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Pear & Almond Tart Vanilla Cream

Meringue & Passionfruit Cream Macerated Strawberries, Candied Pecan

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3 Courses 45

The number of menu choices depends on the size of the party

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