

## Seated Dinner

Can be served family style on sharing platters or individually plated.  
For individually plated, a full pre-order is required.

### All-Round Classic

3 Courses £50 per person

#### Starters

Asparagus and ricotta  
tortellini  
*Shaved asparagus* <sup>G, M, E</sup>

Ham hock terrine  
*Picalilli, frisée* <sup>Mu, Su</sup>

Roasted beet, heritage  
carrot salad  
*Almond ricotta* <sup>N</sup>

#### Mains

Grilled chicken supreme  
*Mushroom and chorizo sauce* <sup>M, Mu, Su</sup>

Pan fried coley  
*Parsley sauce* <sup>F, G, M</sup>

Crispy polenta  
*Wild mushrooms, mushroom  
puree* <sup>Su</sup>

#### Sides

Maple herbed potatoes

Mixed summer leaves  
*Chardonnay vinegar dressing* <sup>Su</sup>

Roasted courgette  
*Molasses*

#### Dessert

Rhubarb crumble  
*Coconut sorbet* <sup>G</sup>

Chocolate soufflé cake  
*Fruit compote* <sup>M, E</sup>

Baron Bigod  
*Apple chutney, crackers* <sup>M</sup>

### Feeling Fancy?

3 Courses £60 per person

#### Starters

Asparagus and ricotta  
tortellini  
*Shaved asparagus* <sup>G, M, E</sup>

Ham hock terrine  
*Picalilli, frisée* <sup>Mu, Su</sup>

Roasted beet, heritage carrot  
salad  
*Almond ricotta* <sup>N</sup>

#### Mains

Braised lamb shoulder  
*Pea broad bean asparagus,  
courgette puree, jus* <sup>Ce, Su</sup>

Pan seared seabass  
*Purple sprout broccoli, sauce  
vierge* <sup>F, Su</sup>

Glazed roasted turnips  
*Mint gremolata* <sup>Su</sup>

#### Sides

Maple herbed potatoes

Mixed summer leaves  
*Chardonnay vinegar dressing* <sup>Su</sup>

Roasted courgette  
*Molasses*

#### Dessert

Rhubarb crumble  
*Coconut sorbet* <sup>G</sup>

Chocolate soufflé cake  
*Fruit compote* <sup>M, E</sup>

Baron Bigod  
*Apple chutney, crackers* <sup>M</sup>

