



Relaxed 3 course set menus

**Minimum number of guests 20 – price inclusive of waiter service
£35 per person**

Roasted red pepper and tomato soup with pesto oil, garlic croutons and
pumpkin seeds

Carrot, cashew and thyme roulade with a white wine cream sauce
Garlic and rosemary roast potatoes, squash & sage puree and tender stem
broccoli

Dark chocolate crème brulee

£40 per person

Griddled pear honestly tasty blue and pecan salad with Dijon vinaigrette

Squash, basil and pine nut risotto cake
Green beans with lemon & flaked almonds, rocket & watercress salad and garlic
ciabatta

New York baked cheesecake with blueberry compote

£50 per guest

Mushroom pate with sourdough crackers and rhubarb chutney

Redefine beef steak with red wine gravy
Dauphinoise potatoes, mange tout and roasted beets.

Eaton mess