



### **Relaxed 3 course set menus**

**Price inclusive of waiter service**

#### **£35 per person**

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

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

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Dark chocolate crème brulee

#### **£40 per person**

Griddled pear honestly tasty blue and pecan salad with Dijon vinaigrette

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

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New York baked cheesecake with blueberry compote

#### **£50 per guest**

Mushroom pate with sourdough crackers and rhubarb chutney

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

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Eton mess