



## Party Menu

### Option A

#### STARTERS

Soup of the Day 5.00

Beetroot, Goats' Curd & Walnut Salad 6.50

Game Terrine, Spiced Apple Chutney & Toasted Bloomer 6.75

Winter Salad of Slow Cooked Pork Belly, Roast Apple & Caramelised Chicory 7.50

#### MAINS

Wild Mushroom & Chestnut Cottage Pie, Herb Crumb & Winter Greens 12.50

Free-range Coq Au Vin & Parsley Mash 15.50

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.50

Salmon & Smoked Haddock Fishcake, Kale & Sauce Vierge 12.50

#### PUDS

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream 5.75

Iced Banoffee Parfait, Rum Soaked Raisins & Honeycomb 5.75

St Clements Cheesecake, Orange Tuille 5.50

Yorkshire Parkin, Butterscotch Sauce & Clotted Cream 5.50



## Party Menu

### Option B

#### STARTERS

Soup of the Day 5.00

Smoked Salmon & Prawn Roulade, Chive Crème Fraiche & Herb Salad 7.00

Pear, Celery & Stilton Tart, Truffle Honey Dressing 6.75

Free-range Smoked Duck, Almond, Watercress & Orange Salad, Quackling 8.50

#### MAINS

Wild Mushroom & Chestnut Cottage Pie, Herb Crumb & Winter Greens 12.50

Pan-fried Cod, Dauphinoise Potato & Mustard Creamed Leeks 16.50

Slow-cooked Lamb Shoulder, Roast Squash & Spinach, Mint Jus 17.00

28 Day Dry-aged 8oz Rump Cap Steak, Watercress, Chips & Peppercorn & Brandy Sauce  
20.50

#### PUDS

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream 5.75

Iced Banoffee Parfait, Rum Soaked Raisins & Honeycomb 5.75

St Clements Cheesecake, Orange Tuille 5.50

Yorkshire Parkin, Butterscotch Sauce & Clotted Cream 5.50