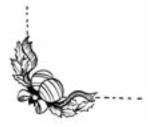


PARTY MENU

Mains	Desserts
Essex salt marsh Rack of lamb,purple sprouting broccoli, dauphinois potato,lamb jus	Sticky toffee pudding, caramelised banana ice cream
Teriyaki glazed salmon fillet, shitaki mushrooms, bock choi, carrot & ginger puree	Dropped ice cream
Chargrilled chicken skewers, onion, pepper, creamed porcini sauce	Flavours : vanilla, mint choc chip, chocolate, strawberry
Wild mushroom tortellini, truffle and porcini sauce, shaved parmesan V	White Chocolate crème brûlée
Grilled cauliflower, sweet potato puree, harrisa hummus, curry oil (Vegan)	
	Essex salt marsh Rack of lamb, purple sprouting broccoli, dauphinois potato , lamb jus Teriyaki glazed salmon fillet, shitaki mushrooms, bock choi, carrot & ginger puree Chargrilled chicken skewers, onion, pepper, creamed porcini sauce Wild mushroom tortellini, truffle and porcini sauce, shaved parmesan V Grilled cauliflower, sweet potato puree,

£46 PER PERSON 3 COURSE, £39 2 COURSE



A discretionary 12.5% service charge will be added to your bill. Card details taken when booking. *Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu discriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

