



## Party Menu

*The House Terrine - pork, duck, pigeon and pistachios  
with onion marmalade, toast and cornichons*

OR

*A plate of San Danielle parma ham,  
fresh figs, rocket & shaved parmesan*

OR

*Twice baked cheese soufflé with a pickled girolle Salad*

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*Crusted rack of Cotswold Lamb, dauphinoise,  
Madeira jus, broad beans and peas*

OR

*Fillet of Cornish Seabass with sweet red pepper,  
saffron and shrimp risotto*

OR

*Fillet of beef, sauce bordelaise,  
dauphinoise & buttered seasonal greens*

OR

*Vegetable Tarte Tatin with goat's cheese,  
rocket & lambs lettuce salad*

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*Dark chocolate torte, orange compote and almond tuile*

OR

*Treacle tart with clotted cream ice cream*

OR

*Optional Artisan British cheese  
with quince jelly & biscuits (£5 per head supplement)*

*£40 per head*