



Private Groups Set Menu (Formal)

STARTERS

Homemade Hummus topped with Harissa Roast Cauliflower, Pomegranate and Pine Nuts. Served with Warm Flatbread (Ve, GF)

OR

Leek, Potato and Cannellini Bean Soup topped with Walnut and Parsley Pesto. Served with Local Bread and Butter (Ve, GF)

MAINS

Roast Butternut Squash, Beetroot and Feta Filo Pie. Served with Salad, Apricot Cous Cous, Tzatziki and Olives

OR

Wild Mushroom and Woodland Herb Risotto with Rocket and Parmesan (Ve, GF)

DESSERTS

Apple & Almond Cake with Clotted Cream and Honeycomb (Ve, GF)

OR

Chocolate & Tia Maria Mousse served in a Teacup with Biscotti

*£17.50 Per Person
(£20 with Coffee/Tea and Chocolate to Finish)*