

**Function menu - Three courses, including tea and coffee**

**£20 per person**

Seasonal soup of the day, granary bread

Chicken liver parfait, onion marmalade, toasted brioche, dressed leaves

Smoked salmon & dill tart, chive yogurt, lemon & caper dressing

Grilled goats cheese, beetroot, walnut salad, balsamic reduction

Roast chicken breast, braised potatoes, peas, bacon, baby gem

Slow roasted pork belly, Lyonnaise potatoes, savoy cabbage, apple chutney

Gruyere topped fish pie, leek, fennel, seasonal greens

Butternut squash & sage risotto, roast butternut, cumin yogurt, crispy sage

Chocolate ganache tart, confit orange, marmalade ice cream

Lemon posset, raspberry compote, shortbread

Sticky toffee pudding, toffee sauce, banana ice cream

Shipcord cheddar and Binham blue, oat cakes, grapes, chutney

Tea & Coffee