

# Cheffins Set Menu

## FRESH LOBSTER SOUP

Crème Fraiche | Faux Caviar (GF)

## CRISPY CHILLI GARLIC BEEF

Bean Sprout | Coriander | Tomato Salad | Red Onion | Mango (GF)

## JUICY ROASTED BEETROOT AND GOATS CHEESE

Golden Fried Goats Cheese Fondant | Toasted Walnut | Micro Greens | Honey Mustard Dressing (GF/V)

## CHICKEN LIVER PARFAIT

Peach and Fig Chutney | Melba Toast

## GOLDEN FRIED CRISPY DUCK EGG

Bacon Butter Sauce | Spinach & Mushrooms | Chives Vinaigrette

## SMOKED SALMON

Sour Cream | Blinis | Green Apple Salad (GF\*)

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## DINGLEY DELL OVEN ROASTED PORK BELLY

(Carved from the Trolley)

Sage & Onion Stuffing | Roast Potatoes | Seasonal Vegetables (GF\*)

## DUO OF BEEF

Fillet of Beef | Beef Feather Blade | Potato Terrine | Spinach | Cauliflower Puree | Rainbow Carrots | Beef Jus (GF\*)

## FILLET OF FRESH SALMON

Crushed New Potatoes | Fresh Crab Meat | Parsley | Hollandaise Sauce | Pea Shoots (GF\*)

## ROASTED SHALLOT GARDEN PEA TORTELLINI

Tomato & Sweet Red Pepper Sauce | Rocket Pesto & Crumbled Stilton (V)

## PAN SEARED COD CHESTNUT MUSHROOMS

Fava Beans | Smoked Pancetta | Pea Puree | Dill and Chivas Split Dressing (GF)

## CHICKEN BREAST

Chorizo | Roasted Pickled Onion | Spinach | Pea Puree | Crispy Bacon | Potato Terrine

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## STRAWBERRY ETON MESS

Vanilla Cream | Fresh Strawberries | Fresh Strawberry Sauce

## CRÈME BRULÉE

Raspberries | Cocktail Apple

## MILK CHOCOLATE TART

Pistachio Ice Cream | Macaroon

2 COURSES £23.90 / 3 COURSES £28.90

GF=GLUTEN FREE/VG=VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

\*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT

INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE

FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT

10% Discretionary charge will be added to the bill on parties over 10 people

