



## Function Menu

### Starters

Gin cured salmon with pickled shallots and charred cucumber

Tempura Tunworth, beetroot, walnut and chicory

Chicken liver parfait, toasted brioche, house chutney

### Mains

Roast chicken breast, dauphinoise potato, wild mushroom sauce, tenderstem

Broccoli and anise carrots

Wild mushroom and spinach pithivier, creamed potatoes, buttered greens,

Tarragon cream

Pan seared sea bass, crushed potatoes, tenderstem broccoli, caper butter

Fillet steak, dauphinoise potato, tenderstem broccoli, anise carrot, herb and

Garlic butter, jus (£15 supplement)

### Desserts

Dark chocolate pave, mixed berry compote, vanilla ice cream

Cinnamon panna cotta, poached pears, toasted granola

Local cheese board\*, celery, house chutney, biscuits (£4 supplement)

## Party Buffet Menus

### Hot Buffet

Mini BBQ beef brisket burgers in brioche buns

or

Cumberland sausage with grilled onions and bun

Mac and cheese

or

Corn on the cob

Haddock goujons and french fries

Caesar salad

Ice cream cones

£30 per person

### Cold Buffet

Cheese and charcuterie

Tunworth

Wookey Hole cheddar

Barkham Blue

Pickled veg

Serrano ham or prosciutto

Salami or saucisson

Cornichons

Crackers and digestives

Olives

£35 per person