



## Party Night Menu

8<sup>th</sup>, 14<sup>th</sup> and 15<sup>th</sup> February 2025

### **Tian of Cornish Saltwater Prawn, Oak Smoked Salmon and Dill Guacamole**

Bloody Mary sauce, pickled cucumber, rocket salad and brown bread and butter

Vegan Option

### **Fan of Seasonal Melon**

Fresh berries, raspberry coulis and lemon mint sorbet

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### **Braised Blade of Aberdeen Angus Beef**

French beans, honey roast carrots, horseradish dauphinoise potatoes and peppercorn brandy sauce

Vegan Option

### **Roast Mediterranean Vegetable and Chive Wellington**

French beans, syrup roast carrots, fondant potato and a tomato basil sauce

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### **Warm Chocolate and Raspberry Brownie**

Wild berry coulis, white chocolate shavings and raspberry sorbet

Vegan Option

### **Warm Chocolate and Salted Caramel Brownie**

Vanilla ice cream and dark chocolate sauce

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### **Fresh filtered coffee or tea**

And chocolate mints

*Please note any vegan or special dietary requirements must be pre-ordered.*

*Please contact us if you have any questions*