

3 course hen do menu - gold

£65 per head

Amuse bouche

Seasonal palette cleanser to begin your meal

Starters

Beef Carpaccio, shaved parmesan, seasonal salad, raisin puree, truffle oil dressing

Mains

Herb crusted rack of lamb, pea puree, parsnip dauphionse, chateaux potatoes, rosemary and mint jus

Desserts

Trio of chocolate desserts -

Warm chocolate brownie, white chocolate cheesecake, chocolate and mint milkshake

Tea/coffee & petit fours