

# SOCIAL DINING

## PARTY MENU

Roasted Red Pepper & Chilli Houmous with Toasted Pitta (GF)

Peas in a Pod, Sticky Pomegranate Glaze (GF)

Big Green Olives & Sweet Cherry Peppers (GF)



Chef's Pork, Apple & Walnut Scotch Egg, Home-made Piccalilli

Pan-fried Halloumi, Roasted Red Peppers & Toasted Pine Nuts (GF)

Salt and Pepper Squid, Crispy Gnocchi, Wild Garlic & Lemon Aioli

Quinoa, Red Lentil & Crushed Avocado Salad, Baby Spinach & Rocket, Creamy Lemon and Dijon Dressing & Toasted Cashews (GF)



Spiced Loin of Cod, Red Lentil Dahl, Raita (GF)

Crispy Belly Pork, English Cider Saukeraut (GF)

Chicken & Yoghurt Kebabs, Crispy Garlic & Ginger (GF)

Truffle & Parmesan Fries (GF)

Garlic & Chilli Tenderstem, Roasted Hazelnuts (GF)



Kitchen Eaton Mess, Vanilla Fromage Blanc, Strawberry Mousse,

Raspberry Jam, Fresh Basil (GF)

Chocolate Brownie with Roasted Banana Puree

Roasted Rhubarb, Ginger Parkin, Clotted Cream Ice Cream

£35 per person

For groups of 8 or more. Must be booked at least 4 days in advance.  
For larger group, we strongly advice pre ordering wine for your table.  
Drinks packages available