



Maintaining old fashioned values

# 15+ Group Menu

Vegan and vegetarian variations available on request

**1 Course** £19 / **2 Courses** £26 / **3 Courses** £34

## **Starters**

# **Seasonal Soup and Cottage Roll**

See soup choices (ve available)

#### **Beetroot-Cured Salmon with Fresh Watercress**

Toasted rye bread and elderflower gel

#### **Roasted Duck Breast**

Duck egg quiche, pickled shallots, toasted walnuts, and a honey glaze

# **Huxley Beer-Battered Halloumi**

With lemon and herb crème fraîche (ve available)

## **Mains**

### Nduja and Cream Cheese Stuffed Chicken Breast

With pomme Anna, seasonal vegetables, and roasted red pepper coulis

### Pan-Seared Hake Fillet

Mixed bean cassoulet and tempura samphire

# Tofu Katsu Curry (vegan)

Served with jasmine rice, crispy rice noodles, and sweet katsu sauce

# **Black and Blue Burger**

With black garlic and bourbon BBQ sauce, Barkham Blue cheese, served with Koffman's chips

## **Desserts**

#### **Dark Chocolate and Raspberry Brownie**

Served with raspberry and lavender sorbet (vegan available)

#### Vanilla Crème Brûlée

Mango and Italian Meringue Mousse (vegan)

## **Book and Bucket Cheese Board**

Served with grapes, celery, and spiced apple chutney (£5 supplement applies)