



Set Menu October 2019

£49.50 per head

Roast butternut soup with coconut cream and chilli (v)

Wild mushroom fricassee in brioche bun (v)

Smoked Scotch salmon

Duck liver & foie gras terrine

Patrick Proctor 2019

Spiced vegetable samosas, roast beet coulis, pistachio crumb & yoghurt* (v)

Steamed wild sea bass with rocket, basil & tomato butter sauce

Langan's "40 garlic" chicken

Steak & kidney pudding

Slow braised lamb shank, Moroccan style couscous and chick pea cassoulet

Crème brûlée

Mulled wine poached pear with hot dark chocolate sauce

Apple and blackberry crumble

Fruit and berry salad with cream

Filter coffee or tea

* Items specifically containing nuts - some of our products contain nuts, are nut products, or may have been produced in an environment where these ingredients are used in other products.

All prices include VAT. Cover charge £2.00

A discretionary 12.5% service charge will be added to the bill & distributed to the service staff.