

Large Party Menu

PACKAGES FROM 2 COURSES £35 & 3 COURSE £45

Starters

Heirloom Tomato Salad

with Fresh Basil, Brulé Goat Cheese, Salted Watermelon, Strawberries and Pickled Red Onion

Soup of The Day

Served with Toasted Peter Cook Sourdough Bread

Compressed Melon and Parma Ham

Fig Gel, Rocket, Parmesan Crisps, Willy's Balsamic and Olive Oil, Toasted Pumpkin and Sesame Seeds

Wye Valley Smoked Salmon

With Cucumber, Dill, Crème Fraiche, Salmon Caviar, Garden Fresh Herbs and Preserved Lemons

Mains

Duet of Beef

Grilled Bistro Steak and Garlic and Herb Braised Beef served with Creamy Mashed Potatoes
Roasted Garden Vegetable, Charred Tenderstem and a Red Wine and Rosemary Sauce

Herb and Garlic Pan Roasted Breast of Chicken

Willy's Eureka Glazed New Potatoes, Roasted Garden Vegetable, Charred Tenderstem
and finished with Fresh Herb Sauce

Crispy Seared Hake Fillet

Served on Crème Fraiche and Chive Crushed Potato, Sauteed Garden Vegetables
and a Bacon and Thyme Butter sauce

Jasper Roasted Carrots

Served on Creamy Hummus, Crumbled Feta, Charred Tenderstem, Pomegranate and Crispy Chick Peas

Desserts

Triple Chocolate Brownie

accompanied by Chantilly Cream, Crunchy Honeycomb, Fresh Raspberry
and Creamy Vanilla Ice Cream

Lemon Posset

topped with Italian Meringue and Torched and served with Buttery, Crispy Shortbread

White Chocolate Parfait with Mixed Berry Compote

Cheese Board

Assortment of Local Cheeses with House Made Chutney and Crackers

All items are prepared in a kitchen where all 14 Allergens are used.

**If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food
and drink before you order. Thank you**