

Seafood Feast Night

Friday 4th October

Held in our Pavilion barn, tables are set banquet-style and food will be served in the middle of the table to share.

To arrive at 7pm for a complimentary arrival drink. Feast to begin at 7.30pm.

Menu

Starters

Mackerel ceviche, chilli, ginger & lime

Baked scallop in the shell, garlic & parmesan crumb

Sliced salmon gravlax, treacle bread & horseradish

Crab scones, brown crab butter, gruyere

Main Course

Fire-roasted whole bream with garlic, chilli & parsley butter

Florence fennel gratin

Bitter leaf, orange & dill salad

Pudding

Lemon Meringue Trifle – Lemon curd, lemon cake, raspberries & Italian meringue

£45 PER PERSON