

# DINNER SET MENU £50.00 Party over 10 guests

#### Mercer Bread

# Starters

# **CURRIED PARSNIP VELOUTE**

Coconut, parsnip crisps, coriander & green oil (VEGAN)

# SEVEN & WYE SMOKED SALMON

Jersey Royal potato salad, tartar sauce, horseradish & caviar (F,SD,E,MU)

# SMOKED HAM HOCK SCRUMPET

Balsamic pickled onions, Pommery mustard, baby gem & Picalilli (G,E,MU,SD)

#### Mains

# ROAST SUFFOLK CHICKEN BREAST

Crushed celeriac, wild mushrooms & peppercorn sauce (M,SD,MU)

# LOCH DUART SALMON FISHCAKE

charred broccoli, roasted red pepper, brown crab mayo (F,G,E,C,SD,M)

# ROASTED CAULIFLOWER STEAK

Romesco sauce, winter tomatoes, smoked aubergine & almonds (VEGAN-N,SD)

# **Desserts**

# SOMERSET BRIE, CHUTNEY & SEEDED CRACKER (M,G,SE,SD) BRAMLEY APPLE & PEAR OAT CRUMBLE, VANILLA CUSTARD (S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill  $\mid$  All proceeds from the service charge go to our team. Prices are inclusive of VAT