



# PARTY MENU

£35 per person

## STARTERS

### SHELLFISH BISQUE

*fresh lobster, cheddar cheese straw*  
(C, F, D, E, G, SD)

### CHICKEN BANG-BANG

*peanuts, chilli, shredded vegetables*  
(N, P, SE, SD)

### TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

*fresh chives, truffle oil* (V, E, D, G, SD)

### HEIRLOOM TOMATOES & RAW BEETROOT

*watermelon, orange, basil, walnuts, white balsamic*  
(VG, V, SD, N, D)

## MAINS

### RIB EYE STEAK

*skin on chips, wild rocket, peppercorn sauce*  
(D, SD)

### ROAST HAKE FILLET

*potato gnocchi, sprouting broccoli, sea vegetables, shrimp butter* (F, C, SD, D, E, D, G)

### PORK - BELLY, CRACKLING, CROQUETTE

*sprouting broccoli, roast carrots, spiced chickpeas, houmous*  
(D, G, E, SE, P)

### DUKKAH CRUSTED BAKED AUBERGINE

*chickpeas, pomegranate, aubergine crisps, smoked tomato, harissa sauce*  
(VG, V, SD, N, SE)

## DESSERTS

### TONKA BEAN CRÈME BRÛLÉE

*almond puff pastry straw*  
(D, E, G, V, N)

### PINEAPPLE & MANGO CARPACCIO

*kiwi fruit, pomegranate, coconut sorbet*  
(VG, V, SD)

### WARM CHOCOLATE BROWNIE

*marshmallow, honeycomb, peanut butter ice cream*  
(V, D, E, N, P)

### ARTISAN CHEESE SELECTION

*celery, grapes, cheese biscuits* (G, D, Ce)

#### ALLERGEN KEY

(C) Crustaceans (Ce) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (N) Nuts  
(Mo) Molluscs (Mu) Mustard (S) Soya (SD) Sulphur Dioxide (Se) Sesame Seeds (V) Vegetarian (VG) Vegan (GR) Garlic

# THE DAFFODIL