

SET MENU A

Please select 1 x starter, 1 x main course plus vegetarian, 1 x dessert

Starters

Cotswold Chicken & Ham Ballotine, Pea shoot and blood Orange Grapefruit
Goats Cheese, roasted Beetroot & Thyme Tartlet (v)
Trio of Duck Pancakes, Spring Onion, Cucumber & Hoi Sin sauce

Mains

Ale braised Beef Casserole, Bubble & Squeak cake, whole roasted Vegetables
Tamworth Belly of Pork, Granny Smith Hash cake, buttered Spinach, sticky Cider Sauce
Sage and Onion stuffed Chicken Breast, Fondant Potato, Spring Greens, Roast pan Gravy
Shitake & Chestnut Mushroom Gnocchi, Rocket Leaves & Parmesan Shavings (v)

Desserts

Northampton Saints Jaffa Cake
Glazed Lemon Tart, Fruit Compote
Apple and Sultana Crumble, Creamy Custard

Freshly brewed Fairtrade tea and coffee

£27.00 + VAT per person

SET MENU B

Please select 1 x starter, 1 x main course plus vegetarian, 1 x dessert

Starters

Blue Cheese Panna cotta, Bramley Apple & Celery, Candied Walnuts (v)
Mackerel and Caper Pate, Celeriac & Golden Beetroot Marmalade
Cotswold Chicken Caesar Salad, flaked Padano

Mains

Herb roasted fillet of Pork, Hasselback Potato, roasted Root Vegetables, served with Cider
Cream sauce
Braised Beefsteak, Grain mustard Mash, Lumpy Onion Gravy
Baked Paneer Cheese & Coriander Tart, wilted Red Chard, Bombay Potato Salad (v)
Roast Cornish Cod, Spring Greens, crispy Chicken Skin, smoked Roe, Caviar Sauce

Desserts

Rich Chocolate truffle Torte, Blood Orange Sorbet
Baked Vanilla Cheesecake, Summer Berry Fruits
Baked Fruit Scone, Clotted Cream, Sloe Gin Roasted Strawberries
Potted Chocolate Brownie, Chocolate Sauce

Freshly brewed Fairtrade tea and coffee

£30.00 + VAT per person

SET MENU C

Please select 1 x starter, 1 x main course plus vegetarian, 1 x dessert

Starters

Poached, Smoked & Beetroot cured Salmon, Soused Cucumber, Dill Oil
Smoked Duck, marinated Carrot, red Onion Marmalade, Brioche Crumb
Confit of Pork & Caramelized Apple, Mixed Leaf herb dressing
Herb Polenta Cake, Wild Mushroom Ragout, Coriander Oil (v)

Mains

Fillet of Seabass, Crushed New Potato, blistered Sweet Cherry Tomato, braised Fennel
Confit of Duck leg & Breast, braised Red Cabbage, Dauphinoise Potato
Butternut Squash & Hazelnut Cannelloni, Spinach & Leek Sauce
Rump of Lamb, Confit of shoulder Bon Bon, buttered Kale, Carrot ingot, Fondant Potato,
Roasted Lamb Jus
Roasted Rack of Pork, Garlic & Thyme Mash and Pot roasted root Vegetables

Desserts

Vanilla and White Chocolate crème Brule
Black Forrest Gateaux
Warm Treacle Flan, Honeycomb Ice cream
Dark Chocolate Tart, salted Caramel Sauce, Clotted Cream
Dry Martini Posset, Fresh Raspberries and Shortbread Biscuit

Freshly brewed Fairtrade tea and coffee

£35.50 + VAT per person