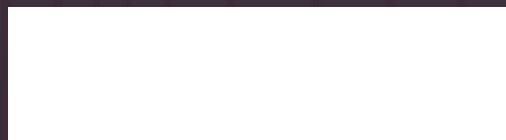


Banqueting

POTTING SHED
PLATED MENU 2013



Plated Menu

3 courses for £72

Choose 1 starter, 1 main and 1 dessert

Please note that these menus are subject to change

STARTERS

Sea Trout Pastrami, Apple Remoulade, Crab Panna Cotta

Chicken and Ham Hock Terrine, Pickled Apple, Port Jelly

Moussaka Terrine with Pepperontia, Young Mizuna Leaves, Lime Dressing (v)

MAINS

Pan Seared Fillet of Scottish Salmon with Pea Puree, Braised Baby Gem and Shallot Confit

The Grove's 'Coq au Vin' with Braised Shallots, Pancetta, Chestnut Mushrooms & Herb Mash

Pumpkin Risotto with Sage and Pecorino(v)

DESSERTS

A taste of iced berries, with warm white chocolate sauce

Rhubarb and lemon jelly with Devonshire clotted cream

Chocolate mocha tart, rum raisin cream