



## **Lunch or Dinner Sample Menu**

### **Starters**

The Green Room Crayfish Cocktail, Baby Gem Leaves, Smoked Pancetta

x

Cotswold White Chicken, Leek and Artichoke Terrine with Pear Chutney, Toasted Brioche

x

Butter Bean and Smoked Garlic Cappuccino, Rosary Ash Tortellini

### **Mains**

Confit Duck Leg, Spring Onion Mash, Puy Lentils, Sherry Vinegar Dressing

x

Pan Fried Sea Bream, Purple Sprouting Broccoli, Potato Gnocchi, Caper Butter Sauce

x

Homemade Tagliatelle, Spiced Ragout of English Tomato and Squash, Globe Artichokes, Old Winchester Crisps

## **Dessert**

Rhubarb Crème Brulee, Vanilla Shortbread

x

Dark Chocolate Tart, Confit oranges, Bitter Chocolate Sorbet

x

The Green Room Trifle with Macaroons

£35 per person, minimum seating of 10 people

**To ensure that you receive the same high standard of food as individual diners, we ask you to choose one starter, main and dessert for the entire party (with the exception of vegetarians)**

**Final selections and numbers to be confirmed no later than one week prior to event.**