

ARBOR

RESTAURANT

£35 event menu

STARTERS (choose 2)

Spiced Pumpkin and Coriander Soup with Onion Bhajee (v)

Cauliflower Soup with Seared Lyme Bay Scallop and Truffle Oil

Arbor Crayfish and Prawn Cocktail with Avocado Puree, Confit Cherry Tomatoes

Smoked Creedy Carver Duck Breast with Confit Leg and Plum Puree

Ham Hock Terrine and Green Apple Puree with Toasted Walnut Bread

Buttered Asparagus with Truffled Hollandaise and a Tomato Fondue (V)

MAINS (choose 2)

Crooked Soley Pork Tenderloin with Apple and Tarragon Potatoes and Aspalls Cider Cream Sauce

Creedy Carver Chicken Breast with Wild Mushrooms, Braised Savoy Cabbage

Pan Fried Sea Bass with Lemongrass Risotto and Wilted Pok Choi

South Coast Hake with Dill Crushed New Potatoes, Purple Sprouting Broccoli, Green Olive Butter Sauce

Roasted Red Pepper Pearl Barley Orzotto, with Coastal Cheddar and Watercress (v)

Purple Potato Gnocchi with Roasted Butternut Squash and Mrs Tees Wild Mushrooms (V)

DESSERTS (choose 2)

Honey and Yoghurt Parfait with Honeycomb

Sticky Toffee Pudding with Butterscotch and Rum and Raisin Ice Cream

White Chocolate Mousse with Mango Puree and Passion fruit Jelly

Lemon Posset with Blackberry Compote and Sugared Donuts

Dark Chocolate Truffle Torte with White Chocolate Ice Cream

Granny Smith Tart Tatin, Vanilla Ice cream and spiced apple salsa

We ask you to choose two starters, two main courses and two desserts for your entire party (with the exception of specific dietary requirements). Final selections and numbers to be confirmed no later than one week prior to your event.