

# PARTY MENU £37.50pp

## GLASS OF FIZZ ON ARRIVAL

### STARTERS

#### TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

Chives, truffle oil - A Daffodil Classic

*D E G Sd V*

#### ORANGE & GREEN SALAD

Carrot & cucumber ribbons with homemade hummus, walnuts, orange, thyme & black olives

*N V Vg*

#### THREE MEAT CHARCUTERIE

Serano ham, chorizo, prosciutto, piccalilli, gherkins, sourdough bread

*G Mu Sd*

#### SMOKED SALMON

Capers, parsley, shallots, lemon, sourdough bread

*D F G S*

### MAINS

#### BATTERED CORNISH HADDOCK

Chips, crushed peas, burnt lemon, tartare sauce

*E F G Sd E*

#### SLOW ROAST PORK BELLY

Crackling, creamy mash, bramley apple, broccoli, brandy prunes

*D Sd*

#### HALLOUMI RED CURRY

Flurry aromatic rice, coconut sambal, charred flat bread

*D G Gr V (can be made vegan)*

#### RIBEYE STEAK 8oz/226g

Skin on chips, wild rocket, peppercorn sauce (£2.50pp supplement)

*D Sd*

### DESSERTS

#### CRÈME BRÛLÉE

Raspberry sorbet

*V G D N E*

#### PINEAPPLE CARPACCIO

Kiwi fruit, pomegranate, passion fruit, coconut sorbet

*V Vg*

#### ARTISAN CHEESE SELECTION

Celery, grapes, cheese biscuits

*Ce D G N Se*

#### WARM STEAMED GINGER PUDDING

Vanilla custard

*D E G V*

#### ALLERGEN KEY

*C* Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish *G* Gluten *Gr* Garlic *L* Lupin *N* Nuts *Mo* Molluscs  
*Mu* Mustard *P* Peanuts *S* Soya *Sd* Sulphur Dioxide *Se* Sesame Seeds *V* Vegetarian *Vg* Vegan

A 10% discretionary service charge will be added to your bill