



**THE DAFFODIL**

*Party Menu*



# PARTY MENU £37.50pp

## GLASS OF FIZZ ON ARRIVAL

### STARTERS

#### TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

Chives, truffle oil

*D E G Sd V*

#### KALE CAESAR

Soft boiled egg, white anchovies  
and Parmesan

*D E F G Sd*

#### CARROT AND CUCUMBER RIBBONS

Hummus, toasted walnuts, orange,  
thyme and black olives

*N V Vg*

#### HEIRLOOM TOMATOES

Watermelon, honey, coriander  
seeds, lavender oil

*Sd V*

### 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

Steamed 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

#### WARM CHERRY BAKEWELL TART

Clotted cream

*D E N V*

#### PINEAPPLE CARPACCIO

Kiwi fruit, pomegranate, passion fruit,  
lemon sorbet

*V Vg*

#### ARTISAN CHEESE SELECTION

Celery, grapes, cheese biscuits

*Ce D G N Se*

#### VANILLA PANNACOTTA

Strawberry jelly, strawberry compote,  
coconut sorbet

*D E G Sd*

#### 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