



THE DAFFODIL

PARTY MENU

PARTY MENU £35pp

GLASS OF FIZZ ON ARRIVAL

STARTERS

SHELLFISH BISQUE

Fresh lobster, cheddar
cheese straw

C F D E G Sd

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

Fresh chives, truffle oil

V E D G Sd

HEIRLOOM TOMATO

Watermelon, candied
walnuts, white balsamic

V Vg N Sd

MACKEREL NIÇOISE

Anchovies, soft boiled egg, tomato,
green beans, potatoes, lettuce, olives

F E Sd

MAINS

RIB EYE STEAK 8oz/226g

Skin on chips, wild rocket, peppercorn sauce
(£3pp supplement)

D Sd

FILLET OF SEA BASS

English asparagus, brown shrimps,
capers, parsley, lemon

F D Sd N

SLOW COOKED PORK BELLY

Carrot purée, Asian greens,
star anise sauce

D Sd

MAPLE & SOY MARINATED FRIED TOFU

spiced chickpeas, sweet potato, broccoli,
coconut curry, basmati rice

Vg V S P

DESSERTS

CRÈME BRULÉE

Almond puff pastry straw

D E G V N

PRALINE BOMBE

Raspberries, warm chocolate sauce

V E D N

PINEAPPLE CARPACCIO

Kiwi fruit, pomegranate, coconut sorbet

Vg V Sd

ARTISAN CHEESE SELECTION

Celery, grapes, cheese biscuits

G D N Se Ce

ALLERGEN KEY

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

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