

THE
PUNCHBOWL
— PUB & DINING ROOMS —

PRIVATE DINING MENU
£45 PER PERSON

STARTERS

Parsnip soup

truffle oil, parsnip crisps

Warm superfood salad

sprouting mung beans, pomegranate, blood orange, black quinoa, candy beetroot, lemon ginger dressing

Lemon cured Loch Duart salmon

cucumber, horseradish cream, salmon roe blinis

Barbary duck liver parfait

Seville orange marmalade, toasted brioche, confit duck beignets

MAINS

Jerusalem artichoke and spinach risotto

artichoke crisps

Lemon sole

warm sea vegetable salad, sesame, clam and mussel broth

Confit duck leg

flageolet bean cassoulet, crispy kale

10oz sirloin

Portobello mushroom, tomato, hand-cut chips and a choice of béarnaise or peppercorn sauce
(Please specify how you would like your steak cooked with your pre-order. If unspecified, this will be cooked to Chef's recommendation of medium rare)

DESSERTS

Forced rhubarb and Bramley apple crumble

custard and rhubarb candy powder

Sticky toffee pudding

clotted cream, butterscotch sauce

Pear Tarte Tatin

chocolate sauce, vanilla ice cream

British cheeses

spiced Williams pear chutney, grapes, water biscuits