

**Sample Group Menu**

**Starters**

Roasted tomato soup

Ham hock terrine with Isle of Wight tomato chutney

and beer pickled onions

South coast crab and brown shrimp gratin,

toasted croutes and parsley

**Main Courses**

Pan fried sea bream, Living Larder vegetables,

new potatoes, sauce vierge

Roasted chicken breast, wholegrain mustard mash,

local greens, chicken jus

Roasted duck breast, smoked potato, red cabbage,

local chard, duck jus

**Desserts**

Sticky toffee pudding, ginger ice cream

Crème brûlée, shortbread and raspberry sorbet

A selection of homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney

**Coffee/Tea served in the bar, lounge or conservatory from £2.50 per person**