

Party Menu

Starters

Essex asparagus soup £6.95 (v) Soft poached quail egg, truffle oil

Wensum goat's cheese mousse £8.95 Apple jelly, candied beets, hazelnut & ginger bread

Colchester seafood cocktail £12.95 Native lobster, Colchester crab, prawn, pickled cucumber, baby gem

Carpaccio of Rare Breed beef £11.95 Haggis croquettes, horseradish cream, caper berries, croutons, pickled vegetables

Rocket salad £7.95 (v)
Parmesan, rapeseed and pomegranate dressing

Main Courses

Norfolk black leg chicken £18.50 White bean and truffle purée, broccoli florets, diced maple bacon

West Coast Scottish hake £19.50 Warm pickled beets, watercress purée, radish, roasted chervil roots

10oz Rare Breed rib eye of beef £28.50 Twice cooked hand cut chips, vine tomatoes, portobello, Béarnaise

Dingley Dell pork belly £18.50 Dauphinoise purée, braised pickled cabbage, potato crisps, salted gherkin, pork crackling

Norfolk asparagus & pea risotto £15.50 (v) Asparagus spears, peas, broad beans, pea shoots

Desserts

Baked glazed chocolate crémé £7.95 (v) Coffee cream, pistachio and cardamom milk ice cream

Earl Grey savarin £7.95 (v) White chocolate ganache, brioche toast, marmalade ice cream

Treacle tart £7.95 (v) Lemon crémeux, nougat parfait, salted cherry caramel, meringue

Selection of our own ice creams or sorbets £6.50 (v) Please ask for today's choices

> British Artisan cheese selection £10.95 (v) Quince jelly, savoury biscuits, walnuts, celery & grape

GreyFriars' Tea Selection

£3.50

The following tea is sourced and selected by Rare Tea Company

Speedy Breakfast
Royal Air Force Breakfast Blend
Earl Grey
Whole Green Leaf
White Peony
Wild Rooibos

Herbal Infusions

Sri Lankan Lemongrass English Peppermint English Chamomile

Coffee & Hot Chocolate

£3.00
£3.00
£3.50
£3.50
£3.50
£3.50
£3.50

Side orders and salads £4.00

Wilted spinach leaves
Hand cut chips
Minted New potatoes
Glazed Heritage carrots
Buttered asparagus
Garden Salad