



The Driftwood Spars

## **EVENT SIT-DOWN MENU**

*£27.50 for 2 courses   £32.50 for 3 courses*

Please note the above prices are per person

### **STARTERS**

#### **CHEF'S HOMEMADE SOUP OF THE DAY**

ROSEMARY AND GARLIC FOCACCIA, SALTED BUTTER  
(GFO) (DFO)

#### **GRILLED LOCAL MACKEREL**

ROASTED ARTICHOKE, VELOUTÉ, PICKLED KOHLRABI  
(GF) (DFO)

#### **SHORT RIB ARANCINI**

PICKLED RED CABBAGE, CELERIAC PURÉE, PARMESAN  
(GF)

### **MAINS**

#### **SPICED SWEET POTATO GNOCCHI**

SAGE & HAZELNUT BUTTER, BUTTERNUT SQUASH PURÉE,  
WALNUT KETCHUP  
(VGO)

#### **CRISPY PORK BELLY**

POMMES ANNA TERRINE, CARAMELISED APPLE PURÉE,  
SPICED SAVOY CABBAGE, BRANDY & MUSTARD SAUCE  
(GF)

#### **ROASTED HAKE**

SMOKED HADDOCK & CLAM CHOWDER, SAMPHIRE  
(GF)

### **DESSERTS**

#### **CHOCOLATE DÉLICE**

COFFEE SPONGE, HONEYCOMB, CHOCOLATE CRUMB  
(GFO) (CONTAINS NUTS)

#### **RHUBARB CHEESECAKE**

RHUBARB SORBET, POACHED RHUBARB, CARAMELISED  
WHITE CHOCOLATE

#### **LEMON TART**

MARSHMALLOW MERINGUE, PINEAPPLE & CHILLI SALSA  
(GFO)

We must be made aware of all allergies no later than 14 days prior to the event. If you have any enquiries about this, please contact us.

Please note: Certain ingredients used in our dishes may vary depending on seasonal availability.