



EXECUTIVE DINNER - BETWEEN 10 AND 55 GUESTS

Availability	Dinner: Monday to Thursday Dinner: Friday and Saturday (minimum: 42 guests)
Minimum guests	10 people (Monday to Thursday) 42 people (Friday and Saturday – use of entire restaurant from 6pm to 11pm)
Price	Dinner - £60 for three courses + 12.5% service charge on entire bill
Deposit	£10 per guest.
Cancellation	Within 7 days of event, no refund. Within 14 days of event, 50% refund. Over 14 days of event, full refund.
Terms	Pre-order required 7 days prior to event

	Dinner
Arrival	<ul style="list-style-type: none"> Marks Cotswolds Sourdough Bread with Butter and Balsamic Oil (v) [2, 7] Pitted Queen Gordal Olives (v) [no allergens]
Starters	<ul style="list-style-type: none"> Asparagus & vermicelli spring rolls, teriyaki dip (v, ve) [2, 12, 13] Diced chicken thighs in crispy coating with Korean spicy bulgogi sauce & kimchi [2, 3, 5, 12, 13] Grilled King prawns with garlic & chilli oil with toasted sourdough [2, 3] (gf*) Crab & Prawn cocktail with brandy Marie rose sauce with sourdough [2, 3, 4] (gf*) Pan seared Scottish scallops, creamy pea puree and parsnips crisps [7, 8]
Mains	<ul style="list-style-type: none"> Aubergine & courgette Provençale style gnocchi (v, ve*) [2, 7] Flame Grilled Rib Eye steak (10oz) [7] Flame Grilled Fillet Steak (8oz) [7] Whole Dover Sole (Bone-in, headless) [5, 7] Flame Grilled Lobster Tail [3, 7] Flame Grilled Lamb Cutlets [7] <p>All served with a selection of potatoes and seasonal vegetables. [7]</p>
Dessert	<ul style="list-style-type: none"> Crème Brûlée (v) [2, 4, 7] (gf*) Disaronno affogato a la cafe (v) (alcoholic) [4, 7] Pineapple Tarte Tatin with Coconut Ice Cream (v, ve) [2] Chocolate brownie with vanilla ice cream (v) [2, 4, 7]

DRINK UPGRADES

Arrival drinks (pp)	Pimms & Lemonade - £7.50, Aperol Spritz - £9.50, Prosecco £6, Champagne £15
Wine packages	<ul style="list-style-type: none"> Between 4 and 10 bottles (10% off menu price) Between 11 and 27 bottles (15% off menu price)
Bottled Water	Still or sparkling water at £4 per 750ml bottle

Allergens [1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates. [ve* - can be made vegan] [gf* can be made gluten free]