



## Sample Viande 3 Course Menu

We use selected local independent producers as a result please note that menus are subject to changes without prior notice  
Menus will be confirmed and finalised 7 days prior to your event

Amouse bouche

### Starters

Warm Salad of Quail, Caramelised Orange Puree,  
Wild Asparagus and Hazelnut Dressing

### Mains

Assiette of Lune Valley Lamb

### Desserts

Set Citrus Custard  
and Yogurt Sorbet

Petit four & coffee

**Three Courses £97**

*Please advise us of any allergies or dietary requirements  
A discretionary service charge of 15% will be added to your bill.  
All prices include VAT*