

GROUP MENU

Our Group Menu is designed for party Between 8-16 guests Which is A reduced A la carte Menu.
A pre order of the food is required and can be sent at least 2 days prior to your event.
Minimum of 2 Courses Per Person

Small Plates

Scottish Scallops, Chorizo, Signature Tomato And Chili Jam £13.00

Dressed Fresh Tiger Prawns Served And Wrapped In Marinated Courgette, Wasabi Mayo
Ginger Straws and Fresh Bread £12.25

Ham Hock Terrine, Celeriac Remoulade, Pickled Baby Onions, Tarragon Mayo
Served With Fresh Bread £11.50

Homemade Beetroot Tartare, Whipped Vegan Feta, Crispy Capers, Balsamic Pearls and
Journeys Sourdough Melba Toast £9.99

Large Plates

Roasted Local Brill, Crushed Jersey Royal Potatoes, Pea And Mint Puree, Sautéed Savoy
Cabbage With Lardons and Sauce Grenobloise (D,F,SY,Cr) £28.99

Pan Fried Local Venison Loin, Potato Fondant, Beetroot Gel, Confit Swede,
Roasted Parsnip and Jus(D,SY) £29.99

Romney Marsh Lamb Rump, Goat Curd, Potato Fondant, Roasted Baby Carrots, Tenderstem
Broccoli, Kalamata Olive Tapenade, Rosemary Jus(D,SY) £29.99

Wild Mushrooms and Blue Cheese Gnocchi, Buttered Kale, Crushed Walnuts £21.99

Desserts

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts,
Vanilla Ice Cream £8.99

Homemade Choux Bun, Coffee Ice Cream, Chocolate Ganache, Hazelnut Crème Pat, Toasted
Hazelnuts(E,D,G) £9.50

Le Fromage; plate of 3 British cheeses for those that prefers savoury £12.50