



Lime Wood treats all functions as we do a table in our Dining Room, we therefore have the pleasure in offering your party a reduced version of our most up to date a la carte menu.

- **Up to 16 guests** – Your party can choose from a reduced version of the a la carte menu on the day/evening of your event. Please see below.
- **17- 24 guests** - Your party can pre order from a reduced version of the a la carte menu in advance of your event. Menus must be confirmed at least 1 week prior to your function. Please see below.

Naturally any dietary requirements can be catered for individually if known in advance.

To ensure service runs smoothly for your event we offer 2 evening timing options for large bookings:

- Arrive for aperitifs at **6.30pm** and sit down at **7.00pm**.
- Arrive for aperitifs at **8.30pm** and sit down at **9.00pm**

Winter a la Carte Menu January/February 2012

Starters

Ravioli

Creamy polenta, violet artichokes and truffle

Scallop

Hand dived Orkney Isle, cauliflower and lemon

Pork belly

24 hour slow cooked crispy belly, artichoke and pickled celery

Mains

Sea bass

Jerusalem artichoke, purple sprouting broccoli, cannelloni of langoustine

Holcombe Water Farm hogget

Confit loin, slow cooked shoulder, crones and sweetbreads

Risotto of celeriac

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Desserts

Rhubarb

Milk pannacotta, spiced bread

Soufflé

Medjool date and pistachio

Chocolate & Passionfruit

Mousse, ganache and sorbet

2 courses £45.00, 3 courses £ 55.00 inclusive of VAT.
A 12.5% discretionary service charge will be added to your bill.

Please note, all dishes are subject to seasonal availability.