

# No3

# Party Dinner Menu

## Starters

### (v)No 3 Spring salad

A warm salad of edamame beans, caramelised onions spring peas, chick peas, feta and houmous  
toasted almonds

### (v)Twice baked Hereford hop soufflé

Hereford hop cheese soufflé, rhubarb & apple  
chutney

### Smooth duck liver pate

Port & orange Cumberland sauce, warm toast

### Smoked Salmon & avocado cocktail

Local smoked salmon, avocado and crisp salad with  
pesto mayonnaise

### (v)Soup of the day & Artisan bread

## Sharing Platters

(starter for 2 or main course for 1)

### No3 special

Duck liver pate, bacon & Cheddar croquettes, crispy  
pork, Chinese slaw, Cumberland sauce, crusty bread

### Seafood platter

Fresh smoked salmon, prawn cocktail, warm crab  
cakes, chilli jam, fresh lemon & capers

### (v)Tapas platter (vegan available)

Olives, houmous, stuffed peppers, smoked tomatoes  
crispy halloumi, balsamic onions, toasted pitta

## Main Course

### Hake thermidor

Grilled fillet of salmon, sauté potatoes, purple  
sprouting broccoli, cheese & mustard sauce

### (v)Sweet potato, butternut & feta ragout

Cooked with courgettes, fresh tomato & herbs topped  
with a crisp filo wafer

### Grilled fillet of fresh bream

Fresh tomato salsa, Cornish new potatoes, white  
wine chive beurre blanc

### (v)Sweet & Sour battered cauliflower balls

Cauliflower florets battered & gently fried with sweet  
& sour sauce, boiled rice

### 8oz Herefordshire Rump steak

Skin on chips, dressed salad & pepper sauce

### Seared breast of duck

Potato dauphinoise, pomegranate & lime, spring  
greens and a port jus

## Desserts

### No3 Treacle sponge

A light vanilla sponge topped with golden syrup,  
vanilla ice cream

### Elderflower crème brulee

Crème brulee with fresh vanilla seeds, elderflower  
caramel glaze

### Salted caramel & pecan slice

Cornish clotted cream

### No3 Cheese board

A selection of British & European cheeses, grapes,  
chutney & biscuit

### Rhubarb & custard fool

Local rhubarb compot, ginger shortbread crumble

Set price menu 2 courses £23.50 or 3 courses £29.95

For parties of 8 or more a pre order & £10 per person deposit is required