

# No3

## Party Dinner Menu

### Starters

**(v)No 3 super salad**

*Caramelised cauliflower, onion seed, avocado & blushed tomato topped with crumbled feta & houmous dressing*

**(v)Twice baked Hereford hop soufflé**

*Hereford hop cheese soufflé, rhubarb & apple chutney*

**Coarse chicken & bacon pressing**

*Tender free range chicken & bacon lightly pressed with piccalilli*

**Poached flaked sea trout**

*green beans, smoked tomatoes & chicory salad, horseradish dressing*

**(v)Soup of the day**

*& Artisan bread*

### Sharing Platters

(starter for 2 or main course for 1)

**No3 special**

*Chicken & bacon pressing, blue cheese beignet, crispy pork, Chinese slaw, piccalilli, crusty bread*

**Seafood platter**

*Poached flaked seatrout horseradish dressing, prawn cocktail, potted crab, fresh lemon & capers*

**(v)Tapas platter (vegan available)**

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

### Main Course

**Salmon thermidor**

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

**(v)Roasted courgette & tomato orzo pasta**

*Roasted courgette, fresh orzo pasta with smoked tomato pesto & crumbled Wensleydale cheese*

**Grilled fillet of fresh bream**

*Jerusalem artichoke, button onion & baby spinach, red pepper beurre blanc*

**(v)Lightly spiced Thai green vegetable curry**

*South east Asian style curry with crisp vegetables & boiled rice*

**8oz Herefordshire Rump steak**

*Skin on chips, dressed salad & pepper sauce*

**Seared breast of duck**

*Potato dauphinoise, buttered cabbage & bacon, red wine & thyme jus*

### Desserts

**No3 double chocolate delice**

*Layers of chocolate delice & brownie, orange syrup, vanilla cream*

**Vanilla crème brulee**

*Classical Crème brulee with fresh vanilla seeds and caramel glaze*

**Sticky apple, toffee pudding**

*Toffee sauce & crème Anglaise*

**No3 Cheese board**

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

**Blackberry & mascarpone ripple cheesecake**

*Digestive biscuit crumb, British cassis syrup*

Set price menu 2 courses £22.95 or 3 courses £28.50

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