

THE  
PEAR TREE  
CONTEMPORARY  
VILLAGE INN

PRIVATE DINING PARTY MENU

STARTERS

Duck Liver Parfait, Cherry Jam, Orange, Ginger Bread, Hazelnuts.  
Heirloom Beetroot, Goats Cheese, Lavender Meringue, Black Walnut.  
Smoked Mackerel, Soy Beans, Lovage, Caramelised Shallots, Horseradish Sauce.

MAIN COURSE

Chicken Wellington, Warm Piccalilli, Potato Puree, Sprouting Brocoli.  
Wild Sea Bass, Braised Chicory, Salt Baked Celeriac, Smoked Bacon. GF.  
Jerusalem Artichoke Risotto, Crispy Skin, Truffle, Wild Mushrooms. V. VGA.  
Fillet of Hereford Beef, Salt Baked Celeriac, Triple Cooked Chips, Marrow Bone Jus.

PIZZA

PIZZA TARTUFFO, White base, Truffle, Mushrooms, Spinach & Mozzarella. VA  
NDUJA, Tomato, Mozzarella, Onions, Peppers & Spicy Nduja Sausage.  
VEGETARIAN, Tomato Base, Mozzarella, Red Onions, Grilled Courgettes, Roasted Red Peppers, Grilled Aubergine. V

DESSERTS

Sticky Toffee Pudding, Malt Ice-Cream, Caramel, Marshmallow.  
The Pear Tree Pear, Pear & Honey Compote, White Chocolate Mousse, Pear Sorbet. GF.  
Poached Fig & Rosemary Pavlova, Spiced Pumpkin Sorbet.

3 Courses £45 +10% Service Charge

Please forward your pre-order at your earliest convenience.