



AURORA
BAR & RESTAURANT

PARTY MENU

STARTER

GLAZED GOATS CHEESE TART

caramelised onion - cherry tomato - basil - balsamic

HAM HOCK BALLOTINE

honey & mustard gel - apple - samphire - egg yolk - parsley

PEA SOUP

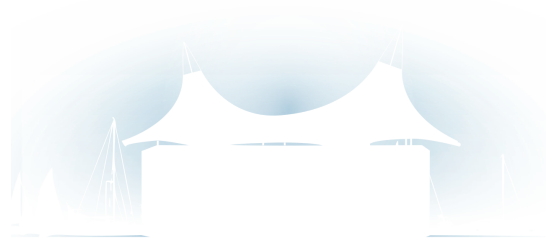
feta - raisins - black olive - preserved lemon - herb oil

MACKEREL

cucumber - wasabi mayonnaise - fennel salad - sesame dressing

SMOKED SALMON

beetroot - horseradish creme fraiche - watercress - capers - tapioca



*PLEASE CHOOSE TWO OPTIONS FOR
EACH COURSE
PLEASE SEE TERMS AND CONDITIONS
ON OUR WEBSITE UNDER THE "DINE"
SECTION*



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MAIN COURSE

BREAM FILLET

crushed potatoes - green beans - broccoli - mooli - brown shrimp sauce

CHICKEN BREAST

potato fondant - savoy cabbage - bacon - roasted carrot - celeriac puree

CONFIT PORK BELLY

spiced lentils - apple puree - roast parsnip - bok choy - grain mustard sauce

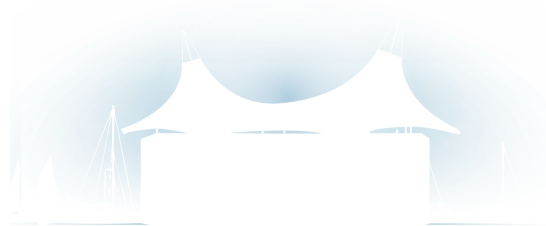
TERIYAKI SALMON

egg fried rice - mixed pepper relish - scorched spring onion - fennel salad

BEEF WELLINGTON

£10 SUPPLEMENT

truffle creamed potato - king oyster mushroom - carrot puree - broccoli - red wine sauce



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DESSERT

CHOCOLATE & HAZELNUT BROWNIE

salted caramel ice cream - white chocolate powder - fresh raspberries

MILK CHOCOLATE PARFAIT

honeycomb - poached cherries - crispy yoghurt - brandy custard

STICKY TOFFEE PUDDING

salted popcorn - butterscotch sauce - caramelised banana - vanilla ice cream

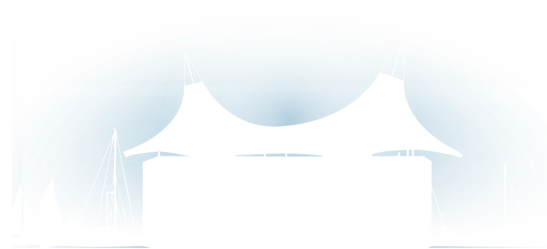
BAILEYS CREME BRULEE

chocolate ganache - orange - cranberry shortbread - mandarin gel

STRAWBERRY CHEESECAKE

mint chocolate chip ice cream - crumble - brandy snap

*THREE COURSES £30
TWO COURSES £25*



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