

Sample Formal Dining Menu

Starters

Crispy crab bon bons, mango and lime pickle, chilli dressed Asian slaw

*Carpaccio of treacle cured beef, salsa verde, parmesan shavings, baby watercress ***

Confit duck, butternut squash, pickle radish, raisin puree, sesame crackle

Pulled ham hock, apple puree, chicory, black pudding crumb, honey dressing

*Hot smoked salmon, beetroot, goats curd, toasted grains ***

Smoked chicken and pork terrine, white truffle mayo, pickled apple, almonds

Beetroot and gin cured salmon, avocado mousse, textures of beetroot

*** £3.00 supplement charge per person*

Main Courses

*Spring lamb, grilled potatoes, heritage tomatoes, fennel, salsa verde ***

*Beef fillet, tender stem broccoli, white onion risotto, beef jus ***

Beef bavette, braised shallots, creamed corn, rocket salad

Roast chicken, crushed new potato, sautéed kale, braised chicory, thyme emulsion

Sea bass, crispy greens, fennel risotto, sauce vierge

Braised lamb, butternut squash, fondant potato, roast cauliflower

*** £5.00 supplement charge per person*

Desserts

Salted caramel and date pudding with milk sorbet

Valrohna dark chocolate marquise with a strawberry shortbread crumble

Raspberry delice with an almond tuile and meringue gems

Lemon and ginger cheesecake with toasted coconut shavings and a mango gel

Chocolate and peanut butter dome with champagne and rhubarb compote and hazelnut straws

Chocolate mousse and cherry heart bomb with a toasted almond cream

Cafetiere coffee will be served after dessert

£48.00 per person

Vegetarian Starters

Wild mushroom, roquefort and tarragon tartlet with baby watercress

Baby root vegetable with horseradish crème fraiche and sherry vinaigrette

Grilled haloumi, watermelon and mint salad

Vegetarian Mains

Aubergine parmigiana with salt baked beets

Fresh fettuccine with minted pea and parmesan

Pesto filled gnocchi with roast pumpkin and a thyme buerre blanc