



Canapé menu

£20 per person for a choice of 5

Wild mushroom jalousie

Prunes & bacon

Broad bean crostini

Salt cod brandade

Artichoke, tapenade & goat's curd crostini

Cocktail chorizo

Devilled kidneys

Chicken liver pate, anchovy & capers

Durrus tart, rosemary

Baked salsify/asparagus, Parmesan

Smoked eel, beetroot horseradish

Spinach & Parmesan frittata

Almond cake, jam & almonds

Chocolate brownie



Buffet Menu

£30 per person

Please choose 1 meat, 1 baked & 1 fish dish, 3 salads & 1 dessert

Meats

Baked, marinated chicken

Butterflied pork, grilled & marinated in oil & herbs

Roast sirloin, pickled walnuts & horseradish cream (£5 supplement)

Baked

Tart, Durrus, potatoes & rosemary

Tart, mushroom & persillade

Tart, asparagus & parmesan

Fish

Grilled bream

Salads

Fennel, onion & mint

Spiced aubergine & tomato

Green beans & shallots

Potato salad

Cucumber, mustard & dill

Couscous

Desserts

Chocolate brownie, fudge sauce & cream

Orange & polenta cake



September – February Set menu

2 courses from £27.50 per person or 3 courses from £32.50 per person

Starters

Soup

Beetroot salad, a soft boiled egg, mustard & horseradish

Pigeon & beetroot salad

Baked salsify, Parmesan

Suppli

Smoked haddock fishcakes, aioli

Mains

Polenta, artichokes & goat's curd

Fillet of bream, tarragon & crab broth

Baked marinated chicken

Featherblade, lentils & green sauce

Brill, tarragon & crab broth + 4.00

Roast sirloin, pickled walnuts & horseradish cream + 8.00

Rack of lamb, parsley & anchovy sauce + 8.00

Desserts

Shortcake, fruit & cream

Nut meringue, berries & cream

Chocolate brownie, fudge sauce & cream

Almond cake, fruit & cream

Trifle



Wines & Champagnes

Champagne

NV Prosecco di Valdobbiadene Brut, Adami, Veneto, Italy

35.00 7.00

NV Piper Heidsieck, Champagne, France

45.00 10.00

NV Billecart-Salmon Brut, Champagne, France

60.00

NV Philliponnat Reserve Rose Brut, Champagne, France

75.00

NV Bollinger Special Cuvee, Champagne, France

85.00

White Wine

2008 Sauvignon Blanc, Domaine Ribaute, Languedoc, France

18.00 4.75

2008 Chardonnay, Bon Vallon, De Wetshof, Robertson, South Africa

23.00

2007 Gruner Veltliner, Strasse Hasel, Birgit Eichinger, Kamptal, Austria

30.00

2007 Chablis, Jean-Marc Brocard, Burgundy, France

32.00

2008 Pinot Gris, Mount Difficulty, Central Otago, New Zealand

39.00

2006 Rully 'La Barre', Bomaine Ninot, Burgundy, France

49.00



Red Wine

2008 Merlot, Saint Bernard, Vin de Pays d'Oc, France

18.00 4.75

2006 Malbec, Valle Perdido, Patagonia, Argentina

26.00 6.75

2002 Rioja Reserva, Cune, Spain

33.00 8.00

2004 Chianti Classico, Fattoria Rodano, Tuscany, Italy

38.00

2007 Pinot Noir, Momo, Marlborough, New Zealand

39.00

2005 Cahors, Chateau du Cedre, Midi-Pyrenees, France

44.00

Please visit the website to download the full wine list

If the stated vintage is not available an alternative will be provided when possible

All prices are inclusive of VAT at the current rate but do not include 12.5% discretionary service charge