

EVENTS SET MENUS

WE KINDLY REQUIRE THAT YOU SELECT EITHER MENU A OR B IN ADVANCE.

Should you wish to treat your guests a **TASTING MENU PAIRED WITH WINES** is available upon request.

PLEASE NOTE THAT SOME DISHES MAY CHANGE ACCORDING TO SEASONALITY OF THE INGREDIENTS.

FOR UP TO 16 GUESTS you will be offered the full set menu on the day.

FOR UP OF 17-24 GUESTS we kindly ask you to choose two starters, two mains and two desserts, from which your guests will order on the day.

FOR GROUPS OF 25 -30 GUESTS we kindly ask you to choose one starter, one main and one dessert for all your guests or to submit a pre-order with a table plan at least 10 working days in advance.

FOR GROUPS OF 30 GUESTS AND ABOVE we kindly ask you to choose one starter, one main and one dessert for all your guests.

*DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY,
PLEASE ADVISE OUR EVENTS TEAM AT LEAST
7 WORKING DAYS PRIOR THE EVENT.*



MENU A

3 COURSES FOR £45.00 PP

STARTERS

MUSHROOMS VELOUTÉ, HERB CREAM
SCOTTISH SMOKED SALMON, AVOCADO BEIGNETS, KETA CAVIAR, CRAB DRESSING
HAM HOCK TERRINE, MARINATED VEGETABLES, GRAIN MUSTARD MAYONNAISE, GARDEN LEAVES

MAINS

ROASTED RUMP OF LAMB, PROVENÇALE COUSCOUS, CONFIT FENNEL, YOGURT, OLIVE SAUCE
FILLET OF GILTHEAD BREAM, CRUSHED POTATOES, BABY SPINACH, MUSSEL AND SPRING ONION
VINAIGRETTE
BUTTERNUT SQUASH RISOTTO, SAGE AND GARLIC BUTTER, GOAT'S CHEESE CRUMB

DESSERTS

WARM TREACLE PUDDING, MIXED BERRIES, BROWN SUGAR ICE-CREAM
CHOCOLATE TART, CARAMEL ICE-CREAM
VANILLA CRÈME BRÛLÉE



MENU B

3 COURSES FOR £50.00 PP

STARTERS

LOBSTER BISQUE, TARRAGON & BRANDY CREAM
TERRINE OF DUCK LIVER, FRUIT CHUTNEY, GARDEN LEAVES, BRIOCHE
GOAT'S CHEESE TORTELLINI, SLOW BAKED BEETROOTS, PINE NUTS AND HERB DRESSING

MAINS

FILLET OF BEEF, MUSHROOMS A LA CRÈME, GLAZED VEGETABLES, RED WINE SAUCE
ROASTED HALIBUT, POTATO PUREE, GRILLED GEM LETTUCE, CRAB & LEMONGRASS SAUCE
VOL AU VENT OF WILD MUSHROOM AND JERUSALEM ARTICHOKE, WALNUT AND CURLY KALE

DESSERTS

BAKED CUSTARD TART, APPLE COMPOTE, CINNAMON ICE-CREAM
CARAMELISED LEMON TART
HOT CHOCOLATE FONDANT, CARAMEL ICE-CREAM

DISHES MAY VARY DEPENDENT ON SEASONAL AVAILABILITY.
THE MENU DOES NOT LIST ALL INGREDIENTS, PLEASE INFORM US OF ANY DIETARY REQUIREMENTS

