

STARTERS

Please choose 1 dish per course, plus a vegetarian main course, inclusive with the package. If you wish to upgrade to a choice menu of 2 dishes per course, plus a vegetarian main course, a £5 per person supplement would apply.

Add an Intermediate Course for only £4.50
Lemon sorbet, lime and chilli syrup (V)
Gin and tonic sorbet, lemon and lime zest (V)

Chicken liver parfait, toasted sourdough bread, English fruit chutney

Homemade chicken, tarragon and leek terrine, English fruit chutney

Pressed local ham hock terrine, pickled baby vegetables, toasted sourdough

Roasted tomato and red pepper soup, basil scented crouton (V)

Sundried tomato, mozzarella pearls, rocket salad, pine nuts and basil dressing (V)

Roasted Mediterranean vegetable tart, red pepper coulis, baby leaf salad (V)

Thai spiced fishcakes, mango, mint and chilli salsa

Mushroom and tarragon soup, truffle oil (V)

Cream of leek and potato soup (V)

MAIN COURSE

All served with seasonal vegetables

Chicken breast, creamy mashed potato, chicken jus

Braised feather blade of beef, fondant potato and red wine jus

Slow cooked British belly pork, rolled with apricot stuffing, sage mashed potato, market greens, apple purée, crackling and sage jus

Pan seared salmon with herb crust, new potatoes and herb cream sauce

Rolled minted lamb shoulder, fondant potato, roasted root vegetables, minted jus

Fillet of beef with beef cheek bon bon, dauphinoise potatoes, vegetable basket and madeira jus (cooked medium for all guests - £6 supplement)

Seabream with saffron potatoes, white wine and dill cream sauce

Roasted Mediterranean vegetable tagine, spiced cauliflower couscous, vegetable crisp (V)

Goat's cheese and roast vegetable wellington with a red pepper and tomato coulis (V)

DESSERTS

White chocolate cheesecake

Raspberry coulis glazed lemon tart

Raspberry sorbet sticky toffee pudding, butterscotch sauce

Apple and rhubarb crumble, crème anglaise

Vanilla panna cotta, raspberry coulis

Chocolate and orange torte, vanilla ice cream

Vanilla crème brûlée, shortbread biscuit

A selection of British cheeses with crackers and chutney (£4.50 supplement)

Sharing cheese platter per table of 10 for £80

ADD A DRINKS PACKAGE

Please ask us for pricing

Buck's Fizz

Mulled Wine

Sparkling Wine

Champagne

Pimms

Mojito

Non-Alcoholic Bellini

And more!

