



FORMAL DINING MENU



Three courses for £42.50 per person

STARTERS

Garden Tart  (available as )

Filo Tart, Pea Puree and Goats Cheese served with a Selection of Fresh and Pickled Seasonal Vegetables

Tomato and Mozzarella  (available as )

Tomato Caviar, Basil Emulsion and Caper Croutons

Smoked Salmon and Avocado

Pickled Cucumber Ribbons, Crème Fraîche and Chive Dressing

Ham and Apple

Piccalilli, Apple Textures and Toasted Brioche

MAIN COURSE

Bespoke menus are available on request

Roast Vegetable Wellington  (available as )

Crispy Potato Terrine, BBQ Leek, Roasted Shallot and Red Wine Gravy

Roast Chicken

Crispy Potato Terrine, Roasted Shallot, Confit Carrot and Red Wine Jus

Beef Wellington (£5 extra)

Crispy Potato Terrine, Roasted Shallot, Confit Carrot and Red Wine Jus

Poached Trout

Crispy Potato Terrine, Poached Trout, Tomato, Courgette and Prosecco Cream Sauce

DESSERT

Toffee Apple Crumble Tart  (available as )

with Vanilla Ice Cream

Vanilla Panna Cotta  (available as )

Fresh Berries, Berry Compote and Tuile

Chocolate Delice  (available as )

Whipped White Chocolate Ganache

Glazed Lemon Tart 

Honeycomb and Crème Fraîche

Please note that all items are subject to a minimum order of ten portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order.

