

MENU A

Choose one option from each course selection.
Choose one starter, one main and one dessert plus vegetarian where necessary.
Other dietary requirements will be catered for separately.

BREAD

Selection of Artisan Bread & flavored Butter

STARTERS

Asparagus and Fresh Tarragon Veloute, Charcoal Potato, Wasabi Dressing, Toasted Pistachio

Free Range Chicken and Duck Liver Parfait, Pear and Fig Chutney, Orange Segment, Sherry Dressing and Sour Dough Tuille

Gin, Honey and Lime Cured Salmon, Fermented Cucumber, Watercress, Toasted Almonds, Lime Crème Fraiche

King Prawns and Crayfish Cocktail, Mango, Red Chili and Lime Salsa, Lotus Root Chips

Spiced Watermelon and Pickled Mooli Terrine, Grilled Feta Cheese, Fresh Mint and Balsamic Strawberries

Homemade Ravioli, Goat Cheese, Butternut Squash and Amaretti Crumb Stuffed, Candy Hazelnut, Butter and Sage Sauce

MAIN COURSES

Pan Roasted Corn Fed Chicken Fillet, Dauphinoise Potato, Carrot Puree, Courgette, Savoy Cabbage, Red Wine and Thyme Jus

Barolo Wine Braised Feather Blade Beef, Celericand Mash Potato, Roasted Portobello Mushrooms and Shallots, Carrots, Steam Broccoli, Rosemary and Red Wine Jus

Duo of Lamb, Braised Shoulder and Mini Filo Roll Kofta, Fresh Mint, Green Beans and New Potatoes, Kalamata Olives, Roasted Garlic and Rosemary Jus

Confit Pork Belly, Caramelized Apples and Sweet Potato Mash, Kale, Turnip and Cider Jus

Grilled Fillet of Salmon, Crushed New Potato with Dill, Garlic, Lemon and Clams Minestrone
Sauce

Carnaroli Risotto, Courgettes, Asparagus, Peas, Toasted Caraway Seeds and Pecorino
Cheese

DESSERTS

Vanilla Panna Cotta, Rhubarb, Strawberry and Elderflower Syrup, Pistachio Biscotti

Burnt Lemon Tart, Fresh Meringue, Lemon and Time Shortbread, Raspberry Sorbet

Malibu Rum and White Chocolate Tart, Salted Caramel, Honeycomb, Vanilla Ice Cream

Baileys and Chocolate Cheesecake, Oreo and Coffee Mousse

Tiramisu, Chocolate Tuille and Limoncello Sorbet

TEA, COFFEE & PETIT FOURS

Selection of Petit Fours served with Tea and Coffee

Three Course for £39.00 per person

Tea & Coffee for £3.00 per person

Petit Fours for £3.50 per person

**No VAT% Charges and additional charges will apply to include waitresses/waiting staff, china, table linen, napery.
Minimum of 50 persons.**

Allergen advice: we cannot guarantee the absence of allergens in any of our dishes, as all our food is prepared in an open plan kitchen.