

Sample Dishes from our Event Menus

Starters

Hay-Smoked Salmon, Sweet & Sour Cucumber, Radish & Samphire Salad, Smoked Roe



Pressed Ham Hock, Celery, Radish & Mustard Salad, Parfait on Toast, Mustard Aioli



Ceviche of Gilt Head Bream, Horseradish Cream, Beetroot & Orange Salad, Coriander



Goat's Curd, Wild Mushroom, Artichoke & Samphire Salad, Charcoal Emulsion, Smoked Vinaigrette

Main Courses

Roast Bream, Artichoke Risotto, Mussel, Saffron & Caper White Wine Sauce



Lightly Spiced Brill, Moroccan Quinoa, Lime Yoghurt, Coriander, Curry Oil



Pepper-Crusted Creedy Carver Duck, Tahini Mash, Pak Choi, Charred Corn,
Chilli, Spring Onion & Coriander Sweet & Sour



Caramelized Guinea Fowl, Asparagus, Roasted Onion, Peppercorn Jus, Bacon Crumb

Desserts

Dark Chocolate Tart, Salted Caramel Ice Cream, Toffee Popcorn



Mango & Passion Fruit Pavlova, Coconut Cream, Coriander



Lemon Parfait, Crumble, Lemon Gel & Verbena



Strawberry Cheesecake, Elderflower Sorbet, Lemon Balm

Tea, Coffee & Petit Fours

3 Courses from £72 per person

Please note that a Discretionary Service Charge of 12.5% will be added to your bill

Please note this is a Sample Menu only as dishes may change due to seasonality.

All menus are restricted to one choice for all guests with alternatives available if dietary restrictions apply. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please advise a member of the Events Team.