

Autumn Winter Event Menus

Available October to March

Starters

Salmon Tartare, Horseradish Yoghurt, Beetroot, Caviar, Lemon (GF)

◇

Pork Croquette, Apple, Black Pudding, Peppercorn & Raisin Jus, Rocket Leaves (DF)

◇

Slow Cooked Duck Egg, Full English Breakfast, Chicken Jus

◇

Goats Curd Cigar, Jerusalem Artichoke Salad, Lemon, Charcoal Emulsion, Shimeji Mushroom (V)

◇

Lobster Bisque, Brown Shrimps, Smoked Salmon Toast

Main Courses

Roast Halibut, Salt Cod Potato, Cauliflower, Mussel & Spring Onion Velouté, Curry Oil (GF)

◇

Roast Gilt Head Bream, Shrimp Risotto, Lobster Sauce, Parmesan, BBQ Lettuce (GF)

◇

Corn Fed Chicken Supreme, Alliums, Garlic Creamed Potato, Spinach, Tea Poached Prunes (GF)

◇

Szechuan Crusted Creedy Carver Duck, Compressed Pineapple, Tahini Mash, Asian Slaw, Spiced Duck Jus

◇

Slow Cooked Ox Cheek, Bourguignon Garnish, Smoked Potato, Ruby Chard

Desserts

Dark Chocolate Tart, Salted Caramel Ice-Cream, Toffee Popcorn

◇

Mango & Passion Fruit Pavlova, Coconut Cream, Coriander (GF)

◇

Anise Parfait, Poached Pear, Crumble & Sorbet

◇

Tiramisu Trifle, Chocolate Shavings

◇

Selection of Three Local Cheeses, Biscuits, Celery & Quince Paste

Tea, Coffee & Petit Fours

3 Courses for £72 per person

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

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.