

Event Menus

Starters

- Garden Beetroot Salad, Beetroot Quinoa, Candied Walnut (V)
◇
Pressed Ham Hock, Celery, Radish, Mustard Mayonnaise, Soaked Raisins (GF,DF)
◇
Loch Duart Smoked Salmon, Pickles, Chive Crème Fraiche, Lavoche
◇
Cornish White Crab, Compressed Cucumber, Dill Tapioca, Confit Lemon (GF)
◇
Curried Cauliflower Soup, Onion Bhaji, Pickled Chilli, Curry Oil (Vegan)

Main Courses

- Roast Breast Cornfed Chicken, Pomme Fondant, Caramelised Shallot, Creamed Cabbage (GF)
◇
Fillet Of Gilt Head Bream, Buttered Leek, Shaved Fennel, Sauce Vierge (GF)
◇
Braised Shoulder Of Wilshire Lamb, Garlic Creamed Potato, Carrot, Seasonal Greens, Lamb Jus (GF)
◇
Slow Cooked Feather Blade Of Beef, Creamed Potato, Bourguignon Garnish, Braising Juices (GF)
◇
Roast Cornish Cod, Gem Lettuce, Warm Potato Salad, Olive Oil (GF)
◇
Tempura Tender Stem Broccoli, Israeli Cous Cous, Red Pepper Sauce (Vegan)

Desserts

- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
◇
Black Forest Choux, Cherry Compote, Kirsch Ice Cream
◇
Vanilla Panna Cotta, Pineapple Jelly, Mango And Passionfruit Sorbet (GF)
◇
Tarte Au Citron, Raspberry Sorbet, Basil
◇
Bitter Chocolate Torte, Coconut Sorbet, Caramel Popcorn (GF, Vegan)

Tea, Coffee & Petit Fours

Please Note That A Discretionary Service Charge Of 12.5% Will Be Added To Your Bill

. 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.