

AUTUMN/ WINTER SEATED STARTERS

PREMIUM ITEMS (Surcharge applies)

Venison carpaccio, caper popcorn, parmesan shavings & frosted red currants.

Olive oil beetroot confit salmon, horseradish panna cotta, gold leaf, micro watercress and rocket leaf, dill dressing.

Spiced crayfish tortellini, saffron cream, micro cress.

MEAT

Pulled ham hock & smoked chicken terrine, pickled vegetables, melba toast, piccalilli.

Duck liver parfait, focaccia crisps, pomegranate & medjool date salsa.

Penni black pudding scotch egg, sweet potato nest, wild mushroom ketchup.

Panko crumbed goats cheese, air dried ham & honey baked figs.

FISH

Seared tuna, toasted sesame seeds, wasabi caviar, nori taco, micro cress.

Smoked cod and salmon fish cake, tartar sauce.

VEGETARIAN

Beetroot carpaccio, truffle cream cheese mousse, toasted seeds, red amaranth.

Roasted winter roots, smoked tofu, toasted pumpkin seeds, balsamic dressing.

Globe artichoke & Wookey hole cheddar tart, red pesto dressing

Roasted celeriac soup, truffle oil, Parsnip crisps.

TANTALIZE YOUR GUESTS WITH A LITTLE AMUSE BOUCHE

Thai coconut pumpkin soup with chilli & crème fraiche

Lentil soup with caraway and minted yogurt

White bean and truffle cappuccino served with a cheese and olive straw

Borscht soup with salsify crisps

Jerusalem artichoke soup with a parsnip & sage wonton

AUTUMN/WINTER SEATED MAINS

PREMIUM ITEMS (Surcharge applies)

Hereford loin of beef, baked baby carrots, fondant potato, Yorkshire pudding filled with cauliflower cheese, mulled wine jus

Venison Loin, baby red onion tart baby fondant potatoes, baby carrots, blackberry jus, crispy kale.

Hazelnut crusted Halibut, pan fried ceps, roasted cauliflower, creamed spinach mash.

Pan fried monkfish, scallops and diced chorizo, white wine sauce, tender stem broccoli, roasted root vegetable rosti.

MEAT DISHES

Confit duck, parsnip puree, lotus wafer. Salted caramel shallots, port jus, crispy kale

Guinea Fowl, panko scotch quails egg, Girolle, Madeira, black truffle and creamed salsify, heritage cauliflower, crispy shredded potato cake

FISH AND SHELLFISH

Salmon wellington, creamed leeks & winter greens, champagne & chive sauce

Herb crusted cod fillet, shellfish gnocchi broth & baby watercress

VEGETARIAN

Crisp root rosti, creamed spinach, Woodland mushroom, black truffle, port jus, crispy kale

Red onion tart tatin, chargrilled courgette ribbons, root vegetable crisps, balsamic glaze

Tricolour tortellini with butternut pumpkin, saffron cream, roasted roots and toasted seeds

PALATE CLEANSERS

served in frosted rimmed martini

Glasses and served with freshly baked madeleines

Fig and apple calvados sorbet

Pear and ginger sorbet

Vodka Cranberry and vanilla bean sorbet

Peach sorbet with Prosecco

AUTUMN/WINTER SEATED DESSERTS

WARM AND DECADENT

Sticky toffee pudding with butterscotch sauce and clotted cream
Apricot bread and butter pudding, with a calvados cream
Warm Bakewell tart, with clotted cream
Sticky ginger cake, grand marnier custard, coffee bean ice-cream

COLD AND INDULGENT

Poached winter fruits, meringue, berry coulis
Sherry trifle martini, boozy fruit compote, fresh cream & Popping candy
Black forest gateau, cherry compote, white chocolate panna cotta, pistachio granola

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Cornish Yarg, extra mature Cheddar, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys and oat biscuits

DIGESTIVES

A selection of teas and coffee
Handmade liquor chocolate truffles
Digestive liquors and liquor cream coffees