

SPRING/SUMMER SEATED STARTERS

PREMIUM ITEMS (Surcharge applies)

Seared British beef fillet, baby artichokes, parmesan crisps.

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

Seared tuna, yellow beans, heritage tomatoes, olive powder.

MEAT

Smoked chicken Caesar salad, tempura anchovies, garlic & herby croutons.

Gressingham duck liver parfait, pineapple crisps, toasted London bloomer.

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

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

FISH

Beetroot cured salmon, matcha tea melba, sour cream, pine nut granola.

Crayfish martini, bloody Mary crème fraiche, sourdough bread.

Smoked cod and salmon fish cake, tartar sauce.

King prawn cocktail, charred baby gem, wasabi mayonnaise, sesame crackers.

VEGETARIAN

Crispy goats cheese fritter, heritage beetroot, pea shoots, aged balsamic glaze.

Edible baby garden vegetable patch, beer battered chestnut mushrooms.

Mascarpone panna cotta, English asparagus, oat biscuits.

Grilled baby zucchini, courgette flower arancini, truffle shavings.

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

SPRING/SUMMER SEATED MAINS

PREMIUM ITEMS (Surcharge applies)

Beef sirloin, pulled beef Wellington, pickled shitaki and baby veg.

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 pork belly, crackling quavers, apple crisps, mash potatoes, baby carrots.

Charred lamb cutlet, croquette potato, summer beans, garden mint hollandaise.

Confed chicken, pancetta shard, pea velouté, prosecco cream sauce
Seared duck, blood orange salsa, sweet potato mash, lotus crisp, cavolo nero, duck jus.

Roasted lamb rump, red onion and redcurrant tart tatin, Fondant potato, mint oil.

FISH AND SHELLFISH

Spiced crayfish tortellini, saffron cream, micro cress.

Pan fried seabass fillet, baby spinach, sun blushed tomato salsa.

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

Smoked haddock rarebit, panko crumbed hens egg, English asparagus.

Grilled cod loin, sauté spring greens, wild garlic puree, champagne beurre blanc.

Roasted salmon, tender stem broccoli, toasted barley & pecan crumble.

VEGETARIAN

Mozzerella and roasted pepper arancini, heritage tomato ragu, mizuna.

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

Smoked tofu cakes, stir fry summer vegetables, sweet chilli & coriander dressing.

Tricolour tortellini with mint pea and feta, tzatziki cream, pea shoots.

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

SPRING/SUMMER SEATED DESSERTS

WARM AND DECADENT

Pumpkin pie with whipped bourbon cream
Cinnamon sprinkled mini donuts with mango coulis
Warm Bakewell tart
Treacle tart with clotted cream

COLD AND INDULGENT

Rum and raisin cheesecake, frosted red currants
Pear and almond tart
Rocky road chocolate brownie with raspberry crunch

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