

SAMPLE MENUS

SET MENU

£70+VAT PER PERSON. CHOICE OF 3 FROM EACH COURSE

STARTERS

CHARRED ENGLISH JUMBO ASPARAGUS

Panko crumbed Chapel Farm golden yolk egg, shaved Grana, Padano, mustard vinaigrette

SEVERN & WYE HOT SMOKED SALMON

Horseradish creme fraiche, Jersey Royals salad, capers, parsely & black caviar **GF**

BEETROOT TARTARE

Diced Cambridge beetroot, walnut dressing, sour apple, plant creme fraiche, crisp bread **VE/GF***

SCALLOPS ST JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

SMOKED HALIBUT

White miso dressing, pickled cucumber & toasted black sesame **GF**

CAULIFLOWER ARANCINI

Truffle, plant grana padano, vegan aioli **VE/GF**

WILD BOAR TORTELINNI

Tomato & Fennel ragu, parmesan crisp

MAINS

DRY AGED SIRLOIN 300G

Skin on fries, green peppercorn sauce, watercress

KING PRAWN & LOBSTER ROLL

Butter poached king prawn & lobster, horseradish marie rose, caviar, served in a toasted brioche bun, skin on fries

PRIMAVERA GNOCCHI

Wild garlic & basil pesto, steamed English asparagus, polenta & plant Grana Padano crisp **VE**

ROASTED COD

Wrapped in Parma Ham, charred tenderstem broccoli, romesco sauce

BLACKENED CHICKEN

Charred cajun chicken breast, creamed corn, maple cured bacon lardons, padron peppers & chimichurri **GF**

PAN ROASTED SALMON

Crushed new potato, seasonal vegetables, mussel & crayfish bisque

WILD MUSHROOM & SPINACH RISOTTO

Truffled mushrooms, toasted spelt & arborio rice, aged parmesan, taleggio, walnuts

ROASTED LAMB RUMP

Charred tenderstem broccoli, crushed new potato, red wine jus & mint sauce

DESSERTS

STRAWBERRY & PISTACHIO POSSET

House lemon posset, Kentish strawberries, elderflower & toasted pistachio

SORBET

Lemon, Raspberry, Mango

STICKY TOFFEE PUDDING

Date & prune pudding, salted toffee sauce, vanilla bean ice cream **VE***

ARTISAN CHEESE BOARD

Selection of four artisanal cheeses, served with crackers, grapes, chutney & celery

CHOCOLATE & HAZELNUT TORTE

Vanilla Creme Fraiche

BURNT BASQUE CHEESECAKE

Morello cherry compote

BOWL FOOD

£8 Per Bowl | 3-4 Bowls Per Person

Minimum Order: 50 Per Bowl

PLANT & VEGETARIAN

Wild Mushroom, Tarragon & Black Truffle Risotto **VE/GF**

Winter Heirloom Tomato & Bocconcini Mozzarella Salad **W/GF**

Beetroot, Walnut & Granny Smith Apple Tartare **VE/GF**

Miso Roasted Aubergine, Asian Slaw, Black Sesame & Coriander **VE/GF**

MEAT

Lincolnshire Sausage, Buttery Mash & Caramelised Red Onion Gravy

Grilled Pepered Beef Steak, Thick Cut Chips & Bearnaise Sauce

Roasted Sage Butter Basted Chicken Breast, Parsnip Puree & Crispy Pancetta **GF**

Cornish Lamb Rump, Braised Red Cabbage & Rosemary Jus **GF**

FISH

Chip Shop Cod, Crushed Minted Peas & Tartare Sauce **GF***

Shellfish Cocktail, Gem Lettuce & Marie Rose Dressing **GF**

Smoked Haddock Fish Cake, Watercress Salad & Lemon Mayo

Panko Crumbed Sea Bass, Crispy Parsley Potatoes & Saffron Bisque

SWEET

Dark Chocolate Brownie & Vanilla Bean Cream **VE/GF**

Lemon Posset & Winter Berry Compote **GF**

Baked Vanilla Cheese Cake & Compote **V**

Cranberry & Clementine Eton Mess **W/GF**

CANAPÉS

£4 Per Canapé | 4/6 Canapés Per Person

Minimum Order: 50 Per Canapé

PLANT & VEGETARIAN

Black Truffle & Wild Mushroom Arancini **VE**

Beetroot & Goats Cheese Croustade **V**

Fior De Latte Margherita Pizzette **VE***

Caramelised Fig, Thyme & Chestnut Tart **VE**

Brie Croquettes & Cranberry **V**

MEAT

Prosciutto & Asparagus Cigar **GF**

Roast Beef & Horseradish Mini-Yorkshire Pudding

Mini Mature Cheddar Cheeseburger

Sage Butter Glazed Chicken Skewers **GF**

FISH

Smoked Scottish Salmon Blini

Prawn Cocktail Lettuce Cups

Seabass Tartare, Clementine & Chilli Dressing **GF**

Smoked Haddock Fishcake, Lemon Mayo

Chip Shop Cod & Tartare Sauce **GF***

SWEET

Dark Chocolate Brownie **VE/GF**

Treacle Tart **V**

Baked Vanilla Cheese Cake **V**

Lemon Drizzle **V**

Cranberry & Clementine Pavlova **W/GF**

*Sample menus subject to change.