

Fine Dining Menu

2 Course fine dining £43.00 | 3 Course fine dining £50.00

Starters

Smoked duck breast with red chicory pickled carrot, soaked raisins and celeriac remoulade

Smoked salmon, crème fraîche, cucumber ribbons, roasted beets

Charred mackerel, salt baked beetroot, horseradish crème, rocket and balsamic

Lebanese spiced aubergine, vegan feta puree, toasted seeds, pickled carrots (vg)

Heritage tomato salad and bocconcini tart with basil dressing (v)

Served with artisan bread



Mains

Herb roasted chicken breast, salt baked carrots and savoy cabbage, confit potatoes, tarragon royale sauce (h)

Pan seared chicken, pommes anna, fricassee of mixed seasonal vegetables, roast chicken jus (h)

Duo of pork belly and fillet, parsnip puree, wild mushrooms and cream

Roasted lamb rump, minted peas and broad bean, fondant potato, thyme jus **+£6.00**

Slow braised beef cheek, carrot puree, dauphinoise potato, soft stem broccoli, red wine jus

Seared salmon, smoked salmon bonbon, roasted baby gem, sauce vierge

Pan fried sea bass, crushed Jersey Royals and salsa verde **+£3.00**

Sea bream, tarragon crushed potatoes, herb butter sauce, hispi cabbage and carrot puree

Sumac roasted cauliflower, sunflower butter, chickpea fritter, pomegranate and herb salad (vg)

Mediterranean roasted vegetables, pumpkin seed romesco, olive oil fondant potatoes, artichoke crisp (vg)

Served with chef's selection of seasonal vegetables



Desserts

Baked chocolate delice with sour cherries and coffee bean mascarpone (v)

Lemon and orange tart, raspberry coulis, vanilla crème fraîche (v)

Classic crème brûlée, cardamom shortbread and berry compote (v)

Vanilla roasted pineapple, lime vegan cream, toasted pumpkin seeds (vg)

British cheese platter with crackers and chutney (v)

Served with freshly brewed tea and coffee and petit fours

Please note:

- All prices are per person and exclusive of VAT.
- Minimum numbers of 20 guests apply.
- Select one starter, one main and one dessert i.e. all guests will eat the same selection.
- If you have vegetarians or vegans within your group you may also select a veggie starter, veggie main and veggie dessert as a secondary option.
- Menu selections and dietary requirements are due not later than 14 days in advance of your event date.
- If any of your guests have an allergen please make a member of our team aware.