

# Fine Dining Menu

**2 Course fine dining menu** £45.00

**3 Course fine dining menu** £54.00

Please let us know if you have a specific theme in mind as we can offer custom menu options tailored to your event.

## Starters

Smoked chicken, leek & truffle terrine with tomato pickle

Salmon gravlax, weeping tiger dressing, keta caviar

Smoked mackerel & dill pate, sourdough crisp, lemon gel, watercress

Grilled seasonal vegetable, poached egg, chervil hollandaise (V)

Heirloom tomato salad burrata, basil oil rosemary croutons (V) (VG on request)

Roasted beetroot, smoked vegan cheese, candied walnuts, seeded mustard dressing (VG)

Served with artisan bread rolls and butter



## Mains

Smoked beef cheek, garlic mash, grilled broccoli, salsa verde

Lamb rump, roast tomato & marjoram gratin, fondant potato, thyme jus

Braised chicken breast, spring vegetables, tarragon consomme (H)

Roasted Sea bass, shaved fennel, citrus salad, water cress puree

Grilled trout, crushed new potatoes, pea veloute, sea vegetables, brown shrimp

Plum tomato risotto, basil, buffalo mozzarella (V)

Spiced roasted cauliflower, romesco sauce, chimichurri, cured fennel salad (VG)

Lebanese spiced chickpeas, aubergine, pomegranate and honeyed yoghurt (V)

## Desserts

Vanilla pannacotta with berry compote

Raspberry & pistachio opera cake, pistachio ice cream, raspberry gel

Coconut chia seed, tropical salsa (VG)

Chocolate mousse (V) (VG on request)

Sticky toffee pear pudding with vanilla ice cream (V) (VG on request)

Served with freshly brewed tea, coffee & petit four

### 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 select one veggie starter and one veggie main from the list to cover these guests.
- Menu selections and dietary requirements are due no later than 14 days in advance of your event date.
- If any of your guests have a food allergy or intolerance please make a member of our team aware..
- Menu valid 1st Sept 2025 - 31st Aug 2026