

Fine Dining Menu

2 Course fine dining menu £45.00

3 Course fine dining menu £56.00

Have a particular theme in mind? Our menus can be fully customised to create a bespoke dining experience perfectly suited to your event.

Starters

Beetroot gravlax, horseradish cream, soused baby cucumbers, shallots & dill

Chicken liver parfait, toasted brioche, fig chutney & caper berries

Goats cheese mousse, golden beetroot carpaccio with a pickled walnut dressing (V)

Aubergine cannelloni, Isle of Wight tomato, vegan parmesan, truffle dressing, purple basil (VG)

Roast heritage carrot, preserved lemon, charred feta, pumpkin seed soil, harissa mayonnaise (V) (VG on request)

Smoked chicken terrine, soused cabbage, charcoal aioli (H)



Served with artisan bread rolls and butter

Mains

Braised Irish lamb, grain mustard crème jus, winter peas & sable potato (supplement charge £4) (H)

Lebanese spiced cauliflower steaks with charred pepper sauce, kale crisps, pomegranate & roasted capiscum, herb dressing (VG)

Slow braised Irish beef, champ mash, winter vegetables & a red wine jus (supplement charge £4) (H)

Seared chicken supreme, crushed mids, winter greens & a chicken jus (H)

Seared seabass, Kalamata olives, saffron infused potatoes & heritage tomato

Ballotine of chicken, heritage carrot, sautéed kale, and a tarragon jus (H)

Potato Gnocchi with textures of corn and a truffle oil dressing (VG)

Desserts

Baked Madagascar vanilla cheesecake with a winter berry compote (V)

Sticky toffee pudding, butterscotch sauce (V)

Apple torte, caramel sauce, apple gel, chantilly & praline cracker (V) (Nut free on request)

Eton mess with a forest berry compote, meringue & vanilla cream (V)

Selection of british cheeses, quince jelly, celery, artisan biscuits (supplement charge £4)

Exotic fruit platter (VG)

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 2026 - 31st March 2027