



Spring & Summer Menus

1st April to the 30th September 2024

£59.00 per person

Please select one starter, one main and one dessert to create a single set menu so all guests have the same meal. Specific dietary requirements can be catered for separately.

Starters

Gin & tonic cured salmon, elderflower gel, compressed cucumber, grapefruit & herb crème fraîche

Asparagus, cured ham, Berkswell cheese, tomato jam, balsamic & olive oil

Potted smoked & poached salmon, carrot remoulade, dill & lemon dressing, toasted sourdough

Ham hock terrine with leeks & pommery mustard, butter pickles, carrot ketchup, crostini

Confit chicken & rabbit roulade, spiced apple chutney, mushrooms a la grecque

Crab & prawn cocktail with mango, coconut & avocado (£3.00 supplement)

Grilled asparagus, caponata, red pepper coulis, crumbled goats' cheese (V)

Mixed tomatoes, pickled watermelon, feta & bean salad, soft herbs & croutons (VE)

Roasted beets, white onion & horseradish hummus, watercress & orange salad (VE)

Main Courses

Roasted cutlet of pork, buttered hispi, confit garlic mash potatoes, Toulouse sausage & lentil sauce, apple compote

Mint & mustard roasted rump of lamb, glazed carrot fondant, boulangère rosti, braised cabbage & bacon, sun dried tomato & black olive jus (£3.00 supplement)

Sea bass niçoise, basil mash potatoes, sun dried tomato beurre blanc, black olives, green beans & anchovies, egg mimosa

Roast Tronçon beef sirloin, parsley crushed potatoes, purple carrot & corn puree, asparagus, forest mushroom & balsamic jus (£4.00 supplement)

Corn fed breast of chicken, confit leg croquette, potato gateau, tender stem broccoli, green peppercorn & shallot sauce

Cold poached salmon, heritage tomatoes, fennel & lemon jam, parsley new potatoes
~ from 1st June onwards

Beef wellington, Madeira jus, green beans with shallot butter, dauphinoise potatoes (£8 supplement)

Tomato, olive, saffron & goats cheese risotto with basil pesto (V)

Cornish brie, red onion, potato pithivier, leek & chive velouté, buttered greens (V)

King oyster stroganoff, crispy polenta and charred tender stem (VE)

Desserts

Rum “Baba”, whipped vanilla mascarpone, stewed strawberries

Vanilla pannacotta, rhubarb & ginger compote, brandy snap crisp

Peach & raspberry pavlova, vanilla mascarpone

White chocolate & pistachio Tiramisu

Summer pudding, clotted cream *~ from 1st June onwards*

Mango & coconut rice conde with pineapple, kiwi salsa (VE)

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Coffee & petits fours

(V) – vegetarian

(VE) – vegan

*If you need any information on food allergies, intolerances or dietary requirements then please ask a member of the food and beverage team who will be pleased to assist. We do handle common allergens in the kitchen and cannot guarantee an environment free of any specific allergen. If you have any specific concerns, please raise these with the team in advance of your event.*

