

2/3 Course Menu

Starters

Sweet Potato & Butternut Squash Velouté

Roasted mixed seeds, micro herb (vg)

Portobello Mushroom Pithivier

Stilton, caramelised onion, rocket, walnut, balsamic glaze (v)

Ham Hock & Pea Terrine

English mustard mayo, pickle shallot, rocket, grated beetroot

Hot Smoked Salmon

Pickled cucumber ribbon, lemon mascarpone, rocket, beetroot

Heritage Carrot Salad

Rocket, coconut yoghurt & harissa paste, pomegranate, lovage pesto (vg)

Enhanced Starters

Asparagus Tartlet

Parmesan cheese custard, waldorf salad (v)

Pear & Walnut Salad

Crushed blue cheese, lollo bianco leaves, honey vinaigrette, red amaranth (v)
(suitable for vegans at request)

Pan Fried King Prawn

Preserved lemon, chilli, breadcrumbs, spring onion, served on a bed of rocket

Halal options available on request



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Mains

Caramelised Pork Belly

Dauphinoise potato, apple puree, toasted mixed seeds, parsnip, crackling, pan jus

Chargrilled Chicken Supreme

Potato rosti, fennel pollen carrot, tender stem broccoli, pan jus

Beef Sirloin

6-hour slow cooked beef, parsnip-potato puree, broad beans, baby parsnip, porcini mushroom & white wine cream

Gin Cured Salmon Fillet

Samphire bed, potato fondant, fennel, horseradish & dill cream, with an orange & broad bean salad

Fragrant Coconut, Vegetable & Tempheh Curry

Coconut milk, baby aubergine, zucchini, sweetcorn, roasted peppers, jasmine turmeric rice (vg)

Curried Parsnip & Squash Wellington

Fennel pollen carrot, sautéed French beans, sweet red cabbage sautéed in red wine, pan jus (vg)

Enhanced Mains

Beef Fillet

6-hour slow cooked beef, butternut squash puree, dauphinoise potatoes, baby parsnip, porcini mushroom & white wine cream

Lamb Rump

Broad bean, tomato, pea, mint, truffle dauphinoise potato, pan jus

Grilled Seabass Fillet

Poached fennel with dill, salsetta sauce, mixed pepper cubes, red onion cubes served on extra virgin oil & lemon juice

Wild Mushroom Stroganoff

Tender stem broccoli, cauliflower rice, chargrilled focaccia (vg)

Halal options available on request



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Dessert

Passion Fruit Delice

White chocolate swipe, passion fruit pearls, edible flowers, raspberry dust (v)

Dark Chocolate Truffle Torte

Chocolate brushed, chocolate nest, cookie crumbs, raspberries, edible flowers (v)

Sticky Toffee Pudding

Caramel sauce, vanilla ice cream, rum & raisin fudge (v)

Chocolate Tart

Strawberry coulis, fresh strawberries, edible flowers (vg)

Enhanced Desserts

Chocolate Nemesis

Gold dust, edible flowers, raspberry coulis & honeycomb crumble

Tiramisu

Biscotti biscuit crumbs, flat white caramel sauce, coffee dust (v)

Vanilla and White Chocolate Crème Brule

White chocolate glaze, forest fruit gel, fresh strawberries, edible flowers (v)

Halal options available on request

