



FORMAL DINING MENU



Three courses for £46.00 per person

STARTERS

Caprese salad (available as)

Marinated cherry and beef tomatoes, buffalo mozzarella, caper croutons, basil emulsion and oil

Beetroot and goats' cheese (available as)

Roasted and pickled beetroot, whipped goats' cheese, poached pear

Smoked salmon and avocado

Smoked salmon, avocado puree, Granny Smith apple, brioche croutons, pickled cucumber, crème fraîche dressing

Ham and apple

Ham hock terrine, baby watercress salad, apple chutney, pickles

Chicken parfait

Brioche roll, red onion marmalade

MAINS

Celeriac three ways (available as)

Celeriac puree, fondant and crisps, fondant potato, tenderstem broccoli, cider and wholegrain mustard cream sauce

Wild mushroom gnocchi (available as)

Truffle oil, cheese crisp, herb salad

Chicken and Parma ham

Chicken breast, fondant potato, crispy Parma ham, seasonal vegetables, red wine jus

Trout and peas

Trout fillet, pea fricassee, saffron potatoes, prosecco and dill cream sauce

Pork and apple

Pork tenderloin, baked apple puree, thyme and sage roasted potatoes, seasonal vegetables, red wine jus

DESSERTS

After desserts tea and coffee is served with petits fours.

Sticky toffee pudding

Toffee sauce, vanilla ice cream

Chocolate tart

White chocolate mousse, berry compote

Glazed lemon tart

Fresh raspberry and coulis, crème fraîche

Biscoff cheesecake

Caramelised banana and chocolate sauce

Please note that all items are subject to a minimum order of ten portions. Please speak to a member of staff if you have a food allergy, intolerance or coeliac disease before placing your order.



Vegetarian



Vegan