



FORMAL DINING MENU



Three courses for £46.00 per person

STARTERS

Garden Tart (available as

Filo Tart, Pea Puree and Goats Cheese served with a Selection of Fresh and Pickled Seasonal Vegetables

Tomato and Mozzarella (available as

Tomato Caviar, Basil Emulsion and Caper Croutons

Smoked Salmon and Avocado

Pickled Cucumber Ribbons, Crème Fraîche and Chive Dressing

Ham and Apple

Piccalilli, Apple Textures and Toasted Brioche

MAIN COURSE

Bespoke menus are available on request

Roast Vegetable Wellington (available as

Crispy Potato Terrine, BBQ Leek, Roasted Shallot and Red Wine Gravy

Roast Chicken

Crispy Potato Terrine, Roasted Shallot, Confit Carrot and Red Wine Jus

Beef Wellington (£5 extra)

Crispy Potato Terrine, Roasted Shallot, Confit Carrot and Red Wine Jus

Poached Trout

Crispy Potato Terrine, Poached Trout, Tomato, Courgette and Prosecco Cream Sauce

DESSERT

Toffee Apple Crumble Tart (available as

with Vanilla Ice Cream

Vanilla Panna Cotta (available as

Fresh Berries, Berry Compote and Tuile

Chocolate Delice (available as

Whipped White Chocolate Ganache

Glazed Lemon Tart

Honeycomb and Crème Fraîche

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.