



EVENT & GROUP DINING MENUS

We welcome groups of up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

SET MENU A

£40 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROAST CELERIAC SOUP v

oyster mushrooms and crème fraîche

HERITAGE BEETROOT & SUPERSTRACCIA SALAD vg

orange segments and toasted walnuts

OAK SMOKED SALMON

with buttered rye bread

WHOLE BUTTERFLIED MACKEREL

beetroot and horseradish remoulade

GRILLED ONGLET STEAK

béarnaise sauce and fries

COURGETTE SCHNITZEL vg

frisée salad and romesco sauce

'WINTERBOCKER' GLORY v

vanilla and chocolate ice creams,
cherries and toasted hazelnuts

PLUM BAKEWELL TART v

toasted almonds and crème fraîche

COLSTON BASSETT STILTON v

apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS

SET MENU B

£50 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROAST CELERIAC SOUP v

oyster mushrooms and crème fraîche

CHICKEN & FENNEL TERRINE

pickles, tarragon mayonnaise
and toasted bloomer

MANZI'S PRAWN COCKTAIL

marie rose sauce and lemon

GRILLED ONGLET STEAK

béarnaise sauce and fries

GRILLED MONKFISH TAIL

with garlic and seaweed butter

PUMPKIN RAVIOLINI v

oyster mushrooms and tarragon sauce

PANNA COTTA v

with plum compote

DARK CHOCOLATE MOUSSE v

with salted caramel

COLSTON BASSETT STILTON v

apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS



Scan to view a menu with calories. Adults need around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Prices include VAT. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.