



CANAPÉ MENU

£30.00 per guest (selection of 5 canapés per guest)
£45.00 per guest (selection of 10 canapés per guest)

COLD CANAPÉS

Avocado toast
Salmon and cream cheese blinis
Ricotta, truffle and onion choux
Chicken and prawn buns with harissa mayo

HOT CANAPÉS

Mini beef sliders
Sweetcorn and basil soup
Beef, ham and mascarpone fritters
Marinated chicken skewers with black garlic mayo

SWEET CANAPÉS

Cheese cake tartlets
Mini brownie

ADD ONS

Steak tartar on potato cake (£3 per person)
Foie gras terrine and papaya millefeuille (£3 per person)
Deep fried crouton anchovies and romesco sauce (£2 per person)

Please note, that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge.
All our food and beverage is prepared in a kitchen where nuts, gluten and other food allergens are present.
Our menu description does not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.



DDR MENU
COLD BUFFET LUNCH
3 sandwiches, 3 salads and 1 dessert at £120

SANDWICHES AND WRAPS

Chicken shawarma

Beetroot and moutabal on spinach bread

Smoked salmon and cream cheese mini baguette

Honey roast ham, mustard and emmental cheese on tomato bread

Egg and truffle on white bread

Brie cheese and caramelised onion on brown bread

SALADS

Kale salad with quinoa, crispy chickpeas and lemon dressing

Mozarella and orange salad with fennel and saffron dressing

Big raw salad

Potato salad with pickles

Prossicutto, rocket, blue stilton cheese and pinenuts

Caesar salad

DESSERTS

Mandarin tart

Carrot cake

Chocolate brownie

Apple crumble

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DDR MENU
HOT BUFFET LUNCH
3 salads, 3 mains and 2 desserts at £140

SALADS

Kale salad with quinoa, crispy chickpeas and lemon dressing

Mozarella and orange salad with fennel and saffron dressing

Big raw salad

Potato salad with pickles

Prossicutto, rocket, blue stilton cheese and pinenuts

Caesar salad

MAINS

Shish tawok chicken skewers

Grilled salmon, Dijon mustard and dill sauce

Penne with mushroom sauce

Grilled chicken breast teriyaki sauce, sautéed broccoli and bok choy

Lamb curry with biryani rice

Prawn nasi goreng

DESSERTS

Mandarin tart

Carrot cake

Chocolate brownie

Apple crumble

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DDR BREAK MENU

(Included in the cold and hot buffet lunches)

ARRIVAL BREAK ONE

Homemade assorted pastries
Freshly squeezed Orange juice
Granola and berry trifle shots

MID-MORNING BREAK TWO

Seasonal fruit skewers
Mini muffins

AFTERNOON BREAK THREE

Assorted homemade Cookies
Chocolate brownies

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BREAKFAST MENU

(Available from 8am to 10.30am)

CONTINENTAL BREAKFAST

£38 per person

Selection of pastries

Cheddar and honey roast ham mini baguette

Granola yoghurt pot topped with fruits

Selection of tea and filter coffee

Freshly squeezed orange juice

FULL ENGLISH BREAKFAST

£43 per person

Selection of pastries

Fresh fruit

Yoghurt pot selection

Free-range scrambled eggs

Back bacon

Cumberland sausage

Black pudding

Plum tomato and roasted flat mushroom

Selection of tea and filter coffee

Freshly squeezed orange juice

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EXPRESS LUNCH MENU

(Available from 12pm – 2pm)

2-courses at £50
3-courses at £60

STARTERS

Please select one

Mozzarella and orange salad with fennel and saffron dressing

Corn and basil soup

Chicken Caesar salad

MAINS

Please select one

Grilled chicken with braised puy lentils, green apple, celery and mint salad

Spaghetti bolognaise

Ras el hanout marinated roasted aubergine

DESSERTS

Please select one

Cheese platter

Walnut brownie with chocolate ice-cream and berries

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PRIVATE DINING MENU

(Available from 6pm – 9pm)

3-courses at £75

STARTERS

Please select one

Kale salad with quinoa, crispy chickpeas and lemon dressing

Pumpkin risotto with crispy bacon and Parmesan flakes

Seared baby gem, roasted hazelnuts and Parmesan sauce

MAINS

Please select one

Grilled chicken with braised puy lentils, green apple, celery and mint salad

Grilled salmon, leeks fondue and Dijon mustard beurre blanc

Mushroom and celeriac tartlet with apple compote.

DESSERTS

Please select one

Carrot cake with rose and vanilla Chantilly

Apple crumble

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PRIVATE DINING MENU

(Available from 6pm – 9pm)

4-courses at £95

1st Course

Seared baby gem, roasted hazelnuts and a Parmesan sauce

OR

Grilled scallop, green apple and salmon roe, and a coconut sauce

2nd Course

Beetroot wellington with porcini sauce

OR

Seafood rice, prawn carpaccio, and a prawn and garlic emulsion

3rd Course

Lamb shank terrine with carrot purée and pistachios

OR

Mushroom and celeriac tartlet with apple compote

4th Course

Burnt cheesecake

OR

Mandarin tart with blossom Chantilly

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PRIVATE DINING MENU

(Available from 6pm – 9pm)

5-courses at £110

1st Course

Seared baby gem, roasted hazelnuts and a Parmesan sauce

OR

Grilled scallop, green apple and salmon roe, and a coconut sauce

2nd Course

Tupinambur tartar with foie and sage

OR

Grilled prawn on blossom mojo

3rd Course

Beetroot wellington with porcini sauce

OR

Seafood rice, prawn carpaccio, and a prawn and garlic emulsion

4th Course

Lamb shank terrine with carrot purée and pistachios

OR

Mushroom and celeriac tartlet with apple compote

5th Course

Burnt cheesecake

OR

Mandarin tart with blossom Chantilly

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