

Please choose one starter, one main (plus a vegetarian starter and main if applicable) and one dessert.

Special dietary requirements will be catered for.

£54.50 per person for three courses with coffee

STARTERS

Pan fried salmon fillet, chorizo and butter bean casserole, red peppers and pea shoots

Pan seared scallops, crisp pork belly, butternut squash and papaya purée, toasted pumpkin seeds and crackling

Sautéed tiger prawns, baby leeks, winter truffle purée, strozzapreti gnocchi and lobster oil

Grilled red mullet, crisp fried squid, saffron aioli, confit tomato and red pepper dressing

Brixham crab, scallop and chilli ravioli, watercress and herb purée, lemongrass broth (£6 supplement)

Soused and grilled mackerel, beetroot and apple coleslaw, blood orange purée, smoked pancetta crisp

Crayfish cocktail, sautéed tiger prawn, avocado purée, herb croûtons and lobster oil

Cured and smoked duck ham, chicken liver parfait mousse, watercress and hazelnut salad

Ham hock and smoked chicken terrine, parsley purée, duck egg gribiche, micro herb salad

Crisp pork belly, chorizo, poached apple balls, caramelised apple purée

Foie gras torchon, rhubarb and ginger chutney, toasted sour dough (£6 supplement)

Crisp braised lamb shoulder, parmesan mousseline, broccoli purée, tenderstem and hazelnut dressing

Rabbit and guinea fowl ballotine, dressed baby carrots, braised leeks, carrot purée

Potted chicken liver parfait, glazed figs, black cherry purée and toasted sourdough

Glazed Crottin goat's cheese, beetroot purée, celery, candy beets, apple gel and micro salad (V)

Crisp parmesan and sunblushed tomato polenta, vegetable caponata, parmesan crackling, micro basil and pesto (V)

Wild mushroom, black truffle and duck egg tart, puy lentils, Jerusalem artichoke purée (V)

Smoked goat's cheese and wild mushroom agnolotti ravioli, cepe croûtons, baby spinach, winter truffle cream (V)

Parmesan panna cotta, sunblushed tomatoes, grilled baby artichokes, focaccia crouton and black olives (V)

Shitake and spiced vegetable spring roll, five spiced yoghurt, water chestnut and sugar snap salad (Ve)

MAIN COURSES

Garnishes for main courses can be adapted or directly crossover between different meat/fish.

Please ask the Events Team or Chef for advice on flavour matching

Seared beef fillet, parmentier potatoes, sprouting broccoli, smoked bacon lardons, pot roasted beetroots and truffle jus (£8 supplement)

Seared ribeye fillet with braised beef and ale pie, smoked mashed potato, glazed baby carrots, cavolo nero and malted gravy

Roasted sirloin of beef, horseradish and herb crust, gratin dauphinoise, braised red cabbage, baby spinach and Rothschild red wine jus

Seared lamb loin, caramelised onions, charred shallots, braised shoulder kromeski, sugar snap peas and anna potatoes

Cannon of lamb, root vegetable gratin, honey glazed crottin goats cheese, bee pollen, baby carrots and rosemary jus

Roasted rack of lamb, herb crust, pancetta and potato terrine, courgettes, spinach, roasted garlic and onion purée and black olive jus

Pan fried chicken breast, braised chicken and chorizo pie, fondant potato, savoy cabbage and smoked paprika jus

Pan fried breast of guinea fowl, thigh Kiev, smoked mashed potato, baby spinach, glazed baby carrot, pancetta crisp and thyme gravy

Seared pork fillet wrapped in Parma ham, crisp belly, apple purée, honey roasted parsnips, mashed potato and Rothschild red wine jus

Roasted pork loin, black pudding bonbon, celeriac gratin, braised red cabbage, pork jus and crackling pencil

Creedy carver duck breast, confit leg spring roll, plum purée, ginger sautéed pak choi, sugar snap peas and sesame seed jus

Grilled red mullet, sunblushed tomato fregula, crisp calamari, saffron aioli, tapenade crouton

Braised lemon sole knots, baby potatoes, braised fennel, green olive purée, fennel pollen and braisage sauce

Pan fried sea trout fillet, beetroot purée, puy lentils, pot roasted beetroots, curly kale and balsamic jus

Golden beetroot tarte tatin, glazed walnuts, Oxford blue cheese, curly kale and sherry vinegar reduction (V)

Wild mushroom ravioli, confit Jerusalem artichokes, cepe croûtons, baby spinach, mushroom cream sauce (V)

Crisp sunblushed tomato polenta, caonata of vegetables, burrata cheese and pesto dressed rocket (V)

Butternut squash, parmesan and sage arancini, baby leeks, butternut purée, wild mushrooms, toasted pine nuts and truffle cream (V)

DESSERTS

Valrhona dark chocolate and pistachio délice, griottine cherries soaked in kirsch, pistachio ice cream and brownie crumbs

White chocolate panna cotta, raspberries, sauternes jelly and butter shortbread

Bittersweet chocolate tart, raspberries and salted caramel popcorn

Set milk chocolate cream, honeycomb, yoghurt and honey sorbet and glazed banana

Warm chocolate mousse, Nutella soil, vanilla ice cream, chocolate paint

Sticky toffee pudding, butterscotch sauce, glazed banana and vanilla ice cream

Warm ginger sponge, salted caramel, glazed walnuts, poached pear

Warm almond cake, hazelnut panna cotta, pistachio ice cream

Nutmeg custard tart, vanilla poached peaches, raspberry sorbet

Vanilla panna cotta, poached champagne rhubarb, raspberry puree, ginger bread crumbs

Glazed passion fruit tart, mango sorbet, lime and coconut snow

Apple, blackberry and almond pie, butterscotch sauce and vanilla ice cream

Vanilla cheesecake, salted caramel popcorn, chocolate paint, praline powder

Mulled wine pear Bakewell tart, white chocolate ice cream

Trio of Dessert Options

Glazed lemon tart, tonka bean panna cotta, warm almond cake

Dark chocolate délice, key lime pie, blood orange sorbet

Sticky toffee pudding, apple tarte fine, cinnamon ice cream

Rhubarb crumble tart, vanilla crème brûlée, honeycomb ice cream

Dark chocolate brownie, raspberry and passion pavlova, lemon posset

Dark chocolate torte, white chocolate panna cotta, milk chocolate and raspberry truffle

Or any combination of the above

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