



PLATED MENU

PACKAGE 1: £75 PER PERSON + VAT

PICK ONE STARTER, ONE MAIN & ONE DESSERT

Starters

- 1 Ham hock terrine - Served with piccalilli and sourdough
- 2 Smoked duck - Served with chicory, orange, walnut & pomegranate dressing
- 3 Minted garden pea soup - Served with toasted seeds & mint oil (VG)
- 4 Baked butternut squash & goats cheese tart - Served with mustard & black garlic, pomegranate & radicchio (VE)
- 5 Burrata & heritage tomatoes - Served with green olive tapenade & Lavosh cracker (VE)
- 6 Lime & basil marinated king prawns - Served with samphire, mango & pomegranate
- 7 Gin & tonic cured salmon - Served with pickled shallot, creme fraiche, rye cracker & caviar

Mains

- 1 Sichuan & honey glazed duck breast - With confit leg sausage roll, maris piper terrine, Asian greens & red wine jus
- 2 Lemon & thyme roast chicken - With creamed corn, honey roasted carrots, pressed potato & chicken jus
- 3 Poach roasted chicken breast - With chicken croquette, truffle baked potato mash, butter tossed tenderstem broccoli & chicken jus
- 4 Slow-cooked lamb shoulder - With mint crushed peas, garlic cream potato, black pudding croquette & lamb & red wine jus
- 5 Szechuan & honey glazed duck breast - With confit leg spring roll, bok choy & plum sauce
- 6 Royal counties slow cooked pork belly - With baked potato mash, glazed pig cheek, char-grilled baby leeks, smoked apple sauce & sage jus
- 7 Braised beef shin medallion - With fondant potato, butter tossed vegetables, roast shallot & beef jus
- 8 Sea trout - With herb crusted new potato, sea herbs, preserved lemon sauce & wilted greens
- 9 Seared sea bream fillet - With mustard & tarragon cream sauce, braised fennel, broad beans & sauteed potatoes
- 10 Smoked aubergine steak - With mint yoghurt, heritage tomato & watercress salad & patatas bravas (VG)
- 11 Charred cauliflower steak - With parsnip puree, walnut crumb, hasselback potatoes & cider vinegar & carraway carrots (VG) (GF)



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Desserts

- 1 Lemon meringue tart - With fresh blueberries, meringue kisses & Chantilly cream
- 2 Bread & butter pudding - With marmalade & real custard
- 3 Sticky toffee pudding - With butterscotch sauce & clotted cream ice cream
- 4 Chocolate & salted caramel tart - With white chocolate ice cream & chocolate shards
- 5 White chocolate & Bailey's cheesecake - With a fruit compote
- 6 Apple & blackberry crumble - Served with custard

Mini Desserts (+£5 per person + VAT)

- 1 Double chocolate brownie with chocolate ganache
- 2 White chocolate & Bailey's cheesecake
- 3 Lemon meringue tart
- 4 Chocolate & olive oil cake (VE)
- 5 Profiteroles & chocolate sauce
- 6 Mini muscovado meringue & berry compote
- 7 Custard tart
- 8 Strawberry & mint cheesecake
- 9 Cherry & Almond tart
- 10 Lemon posset & brandy snap biscuit
- 11 Chocolate mousse pots
- 12 Passion fruit & coconut panna cotta
- 13 Matcha & white chocolate truffles
- 14 Mango & coconut rice pudding cups
- 15 Salted caramel & hazelnut chocolate tarts
- 16 Pistachio & raspberry tartlets
- 17 Mini Victoria sponge (VG)



PLATED MENU

PACKAGE 1: £90 PER PERSON + VAT

PICK ONE STARTER, ONE MAIN & ONE DESSERT

Starters

- 1 Roasted quail breast - With crispy slow-cooked leg, braised lentils & golden beetroot
- 2 Chicken & duck liver parfait - With with orange chutney & toasted brioche
- 3 Butter poached lobster & crayfish tart - With truffle, & avocado mousse
- 4 Hand-picked crab - With crab bonbon, caramalised walnuts, lime & basil, Romesco sauce & shaved fennel
- 5 Oven baked mini Camembert - With chutneys & sourdough soldiers (VE)
- 6 Goat's cheese & harissa croquette - With salt-baked heritage beetroots, and beetroot & cumin ketchup (VE)
- 7 Twice baked cheese souffle - With Berkswell cheese sauce, walnut ketchup & rocket salad (VE)
- 8 Pumpkin mulligatawny soup - With butternut squash ravioli, spiced granola & pumpkin oil (VE)

Mains

- 1 Beef fillet - With glazed ox cheek, potato terrine, roast shallot & red wine jus
- 2 Spice-crusted rack of lamb - With shoulder bon bon, roast cauliflower, lyonnaise potatoes, kalamata olive jus
- 3 Slow cooked glazed lamb shoulder - With peas, asparagus & dauphinois potato
- 4 Bourbon glazed beef brisket - With celeriac remoulade, crispy cubed potatoes, roast vine tomatoes, charred tenderstem
- 5 Seared sea trout - With clams, bouillabaisse sauce, se herbs & hasselback new potatoes
- 6 Pan-roasted cod fillet - With leek fondue, smoked eel, herb crusted ratte potatoes, caviar & chicken butter sauce
- 7 Line caught miso-glazed cod - With sesame toasted pak choi, mini fondant potato with a lobster bisque sauce
- 8 Smoked aubergine steak - With mint yoghurt, heritage tomato and watercress salad & patatas baravas (VE)
- 9 Charred cauliflower steak - With parsnip puree, walnut crumb, hasselback potatoes and cider & caraway carrots (VG) (GF)



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Desserts

- 1 Chocolate & raspberry delice - With chocolate crumble & white chocolate ice cream
- 2 Rum & lime baked pineapple - With rum caramel syrup, honeycomb, orange curd & caramel hazelnuts (VE)
- 3 Pear tarte tatin - With cinnamon custard & vanilla ice cream
- 4 Melting chocolate bomb - With salted caramel ice cream, dark chocolate cremeux & brownie pieces
- 5 Fraiser strawberry gateaux- With strawberry bouquet & mint coulis

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- 3 Lemon meringue tart
- 4 Chocolate & olive oil cake (VE)
- 5 Profiteroles & chocolate sauce
- 6 Mini muscovado meringue & berry compote
- 7 Custard tart
- 8 Strawberry & mint cheesecake
- 9 Cherry & Almond tart
- 10 Lemon posset & brandy snap biscuit
- 11 Chocolate mousse potts
- 12 Passion fruit & coconut panna cotta
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