



SAMPLE MENU GOURMAND

We use selected local independent producers as a result please note that menus are subject to changes without prior notice
Menus will be confirmed and finalised 7 days prior to your event

Canapes

Amouse bouche

Seared Hand Dived Scallops,
Pork Belly, Braised Peas, Bacon and Onion Jam

Poached Native Lobster Tail,
Cauliflower, Lobster and Truffle Butter Sauce

Seared Foie Gras,
Sweet and Sour Peach, Gingerbread

Poached South Coast Turbot
Langoustine Vinaigrette, Summer Vegetables

Assiette of Lune Valley Lamb

Set Citrus Custard with Citrus Fruits
and Lancashire Yogurt Sorbet

Gianduja Mousse with Hazelnut Ice Cream
and Crispy Chocolate Feuilletine

Petit four and coffee

Menu Gourmand £120

Sommelier experience

Signature Wine Pairing £85

Prestige Wine Pairing £150

Once in a Lifetime Pairing £300

*Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT*