

2026

Dinner Menu

Starters

Beef bresaola carpaccio with gorgonzola, pickled vegetables,
balsamic roasted plum tomato and roasted fig

Pressed chicken and ham hock terrine, beetroot piccalilli, olive and sourdough crumb
with radish and pickled carrot

Smoked haddock bonbon with minted pea purée, tender drills and rapeseed oil

Peach gin cured salmon with peach compote, pickled pink ginger,
radish, cucumber gel, dill oil

Beetroot, breaded goats' cheese, olive soil, red onion gel (v/ ve)

Baby plum tomato, bocconcini, sundried tomato pesto, roasted butternut squash,
rocket, balsamic reduction (v/ ve)

Roasted butternut squash soup with crispy sage and garlic oil (v/ ve)

Roasted plum tomato soup, croutons, basil cream (v/ ve)

Leek and Potato soup with rosemary roasted croutons (v/ ve)

Main Course

Garlic and rosemary lamb cutlet, pressed shoulder of lamb bon bon,
sautéed tenderstem broccoli and carrots

Pressed Pork belly, caramelised apple, spinach,
burnt red onion and apple purée and black pudding potato cake.

Supreme of corn-fed chicken, leg meat croquette,
honey-roasted carrot purée and tenderstem broccoli

Duck breast, truffle mash and confit leg tart, baby leaf and black cherry roasted beetroot

(£4.99 Supplement Charge)

Salmon supreme, roasted new potatoes, ratatouille, samphire lemon and chervil dressing

Pan fried seabass, leek and pea risotto and vine-roasted cherry tomatoes, chive cream sauce

Shallot tart tatin, sweet potato fondant, spinach,
roasted baby carrots and toasted pumpkin seeds (v/ ve)

Courgette and root vegetable nut roast, butternut squash purée, fine beans, fondant potato
(v/ ve)

Dessert

Lemon meringue pie, crumbled meringue, lemon curd and lemon crisp

Dark chocolate delice, white chocolate ice cream,
spearmint chocolate ganache, macaroon and micro mint

Chocolate fondant with white chocolate ice cream

Vegan chocolate, miso & caramel tart with fresh raspberries,
raspberry coulis and edible flowers

Vegan strawberry mousse, ginger nut crumb,
spearmint strawberry compote, strawberry purée

Vegan coconut and vanilla bean panna cotta, chilli pineapple compote,
pineapple crisp, shaved coconut, raspberry

Booking Information

- The catering department may review your menu selections and service style for your event once final numbers have been confirmed, to maximise your guests' enjoyment.
- Please order on behalf of your guests, **choosing one meat starter and main, one vegetarian starter and main and one dessert**. Guests will be served the meat options unless they pre-specify that they are vegetarian. "V/ Ve" indicates that the dish is vegetarian but can be made vegan.
- Please note some of our dishes contain nuts, seeds & other food allergens. Should you have dietary concerns, please highlight and we will discuss options with you.
- If the suggested menu does not meet your requirements, we can bespoke a menu for you.
- Final numbers of guests & all dietary requirements must be notified a minimum of 2 weeks prior to the event.
- Any speeches must take place following the completion of dinner service
- Late changes in numbers of guests will be accommodated where possible. Any reduction in numbers notified less than 14 days prior to your event will incur a 100% cancellation fee as per our terms and conditions.
- Significant changes to numbers attending an event will require the re-issue of a contract and a mandatory signature from the client before they will be accepted.
- Room hire for evening dinner bookings is based on use of your main room until 22:00 unless previously agreed. Guests may then relocate to the bar until 23:00 should they so wish.
- If you feel your event is classed as VAT exempt, a signed exemption form must be submitted to the Conference and Events Office prior to your event (Please note VAT is always charged on alcoholic drinks).

All prices are exclusive of VAT.
You will be subject to the VAT rate at the point of invoicing.

Please see our full terms & conditions for more details.