



EVENTS & MEETINGS

£40 MENU

Starters

Seasonal vegetable tart, goat cheese crumb & micro salad V
Ham hock terrine, onion chutney & toasted brioche
Smoked salmon roses, tartar sauce & charcoal crackers GF

Mains

Chicken Milanese, fine beans & tomato salad GF
Oven baked cod supreme, minted new potatoes & tomato sauce GF
Butternut & sage barley risotto with vegan or traditional parmesan V, VG

Desserts

Dark chocolate cake, chocolate ice cream & white chocolate sauce
Lemon tart, toasted Italian meringue & lemon zest GF
Sticky toffee pudding with caramel sauce & vanilla ice cream

£50 MENU

Starters

Parma ham, Charentais melon & pickled shallot dressing
Chilli & garlic tiger prawns, alioli dip GF
Seasonal vegetable terrine, tomato dressing, pickled radish & micro salad V

Pallet Cleanser

Lemon sorbet V, VG, GF

Mains

Bacon wrapped pork loin, sun dried tomato mash, Chantenay carrots & jus
Potato crusted Seabass fillet, Caponata sauce, butter & thyme brioche croutons
Harissa roasted heritage carrots, imam bayildi, & sumac coconut yoghurt V, VG

Desserts

Vanilla cheesecake, berry coulis V
Sticky toffee pudding with caramel sauce & vanilla ice cream V
Two cheese selection, crackers, chutney, grapes & celery

£60 MENU

Amouse Bouche

Chef's welcome treat

Starters

Smoked duck breast, spiced chutney, brioche bread & parsley oil
Kadaifi wrapped prawns, pickled apples, chilli salsa & spring onion pearls
Stuffed brown onion leaves, mix vegetables couscous, herb crumb & sumac yoghurt V, VG

Pallet Cleanser

Lemon sorbet V, VG, GF

Mains

24-hour Braised beef roulade, fondant potato, red wine reduction, baby carrots & roasted vine tomatoes
Grilled sword fish steak, lemon, parsley and cappers beurre noisette, dill & garlic tuille
Saffron risotto, balsamic pearls, micro basil & taleggio cheese V

Desserts

Florentine cheesecake, charred clementines & crèmeux V
Dark chocolate profiteroles, vanilla Chantilly & chocolate sauce V
Crêpe Suzette, orange liquor sauce & vanilla ice cream
Two cheese selection, crackers, chutney, grapes & celery

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate your needs.

V - Vegetarian VG - Vegan GF - Gluten Free