



RICHMOND VAULT

FUNCTION MENU

SET MENU

Three Course Menu £45/person

Two Course Menu £38/person

STARTERS

Gin Cured Salmon

With rye bread, lemon caper relish, crème fraîche

Smoked Duck Breast

With orange and beetroot salad and balsamic glaze

Roasted Pumpkin Soup

With kale and basil oil and toasted sourdough

Burrata Salad

With baked heritage beetroot, honey glazed sesame seeds,
chargrilled sourdough

MAINS

Pan-Roasted Norfolk Chicken Breast

With buttered new potatoes, green beans and red wine jus

Pan-Fried Seabass Fillet

With chargrilled fennel and orange salad

Braised South Coast Lamb Shank

With butternut squash purée, glazed carrots, tenderstem broccoli
and red wine jus

Cajun Roasted Chickpeas

Caramelised onions & butternut squash salad

PUDDINGS

Sticky Toffee Pudding

Vanilla ice cream

Apple Crumble

Cinnamon crumble with custard

Bakewell Tart

With crème anglaise

Creamy Milk Pudding

With rose water and crushed pistachios

IN ADDITION TO THE SET MENU

DELI PLATTER £4/person

A selection of Chorizo, Milano Salami, Serrano Ham,
Pecorino Cheese, Blue Cheese,
With Sun Blushed Tomato & Mixed Olives
Served With Stone Baked Bread



GLUTEN FREE



PLANT BASED



VEGETARIAN

TERMS & CONDITIONS

The set menu is applicable for groups of 15 people and above.

Pre-order is required two weeks before your event.

Please inform us if anyone in the group has food allergies.

A £15/person deposit will be required upon confirmation of the booking.

The deposit will be reedmed against your bill on the day.

If you wish to cancel within 14 days until your event date, the deposit is non-refundable.

Reduction in numbers may still incur a charge if made within 72 hours' notice of the booking.

A discretionary service charge of 12.5% will be added to your bill.