



Pan Roasted Fillet of Seabream

Cauliflower three ways, kashmiri curry spices, lemon & saffron hollandaise

Onion and Squash Tarte Tatin (v)

honey, herb oil, balsamic glaze and rocket

Beetroot Cured Salmon

Horseradish creme fraiche, pickled lemon,

ennel, green apple, radish & dill salac

Prawn & Avocado Cocktail

brown bread with home churned butter

Beef Carpaccio

Shallot mousse, quails egg, white pickled anchovies, radish, mustard vinagrette and baby leaves.

Chicken & Ham Hock Terrine

Caperberries, dressed aparagus tips, sweet potato crisps,baby green leaves, tarragon mayo, honey mustard.

MAINS

Cornfed Breast of Chicken

Wild mushroom & Pedro Jimenez veloute, pancetta crisp, fondant potato, charred asparagus.

Confit of Duck

Seville orange and port wine sauce, potato rosti, kenya beans.

Beef Fillet with Braised Oxtail

deira jus, scallion & mustard mash, roasted shallots, baby leeks, crispy red onion.

Crisp Skinned Seabass

& chorizo broth, mussels, baby potatoes, peas

Fillet of Salmon

Soy, honey and ginger glaze,wild rice, sesame roasted broccollini, pak choy, chilli & lime.

Lamb Shank Tagine

Dates, saffron cous-cous, pomegranate seeds,

dressed baby spinach, flaked almonds, corriander leaves.

Mushroom, Lentil & Herb Wellington

Puff pastry, onion & thyme jus, roasted baby root veg.

SWEET

White Chocolate & Vanilla Bean Cheesecake

honeycomb popcorn, fresh berries, salted caramel
Poached Pear

Warm chocolate sauce, vanilla ice cream

Eton Mess

oken meringue, whipped chantilly cream, raspberries, coulis

Chocolate & Caramel Tart

hazelnuts and vanilla cream



THIS IS A SAMPLE OF SOME OF OUR MORE POPULAR DISHES PLEASE GET IN TOUCH FOR THEMES AND CUSTOMISED EVENTS