



Fine Dining Menu

£59.00 per person

Our food is prepared using the finest and the freshest local produce.

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present.

Prices are exclusive of VAT unless otherwise stated.

Our Head Chef has carefully selected the below dishes for this season's fine dining menu.

Please Select:

- One meat or fish dish for the starter & main
- One vegetarian or vegan dish for the starter & main
- One dessert option for your entire group

Starters

Pumpkin & Coconut Soup, Chilli Oil (VG)

Waldorf Salad – Celery, Apple, Grapes, Blue Cheese, Sunflower Seeds (V)

Goat's Cheese & Caramelised Onion Tart (V)

Pressed Duck & Red Onion Terrine, Truffle, Toasted Sourdough

Cod Croquettes, Cauliflower Purée, Sautéed Red Chard

Buffalo Mozzarella & Parma Ham, Cider-Poached Pear

Chalk Stream Trout, Horseradish Cream, Potato, Dill, Spinach

Main Course

Roasted Celeriac, Braised Red Chard, Caper Gremolata, Pomegranate (VG)

Wild Mushroom, Pearl Barley, Spinach, Thyme & Truffle Vinaigrette (VG)

Miso Aubergine, Mango Salsa, Smoked Tofu (VG)

Grilled Sea Bass, Compressed Potatoes, Charred Cabbage, Lemon Verbena Pesto

Baked Hake, Potato Rosti, Warm Butter Sauce, Crispy Carrots & Leeks

Slow-Cooked Pork Belly, Celeriac, Roasted Apples, Fondant Potato

Cornfed Chicken Breast, Black Garlic Potato, Braised Leek, Wholegrain Mustard Sauce

Roast Duck Breast, Smoked Potato, Cavolo Nero, Juniper

Desserts

Chocolate Pudding, Chantilly Cream, Pistachio Crumb (VG)

Coconut Panna Cotta, Roast Plum, Mulled Wine Syrup (VG)

Lemon Tart, Italian Meringue, Blackberry and Cranberry Compote

Burnt Pumpkin Custard, Maple, Pecan

Dark Chocolate Delice, Salted Caramel, Poached Quince

Apple Tarte Tatin, Calvados Cream

Cheese Board

English Cheese Selection

£13.75 supplement

Selection of English Cheeses with a Seasonal Chutney, Grapes and Crackers

Followed By

Fair Trade Tea & Coffee and Clipper Herbal Teas and Petit Fours