

Menu A
£45.00 per person

Tortano Sourdough Bread with Pitted Harlequin Olives



Artichoke Soup
white truffle oil

Seared Tuna Salad
marinated fennel

Ham Hock Terrine
celeriac remoulade, watercress



Fillet of Cod
olive oil potatoes, slow roasted tomatoes and olive tapenade

Corn-fed Chicken Breast
chestnut stuffing, Savoy cabbage, crispy bacon, red wine sauce

Pan Fried Pumpkin Gnocchi
mascarpone cream, wild herbs

served with sautéed green beans with lemon and garlic oil



Glazed Lemon Tart
candied lemon zest

Sticky Toffee Pudding
crème fraiche



Infused Teas or Coffee

Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available.

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***

Menu B
£55.00 per person

Tortano Sourdough Bread with Pitted Harlequin Olives



Spiced Parsnip Soup
cinnamon cream

Oak Smoked Salmon
baby capers, shallots, toasted sourdough

Caramelised Onion Tart
Colston Basset stilton



Fillet of Sea Bream
roasted fennel Provençale

Roast Devonshire Duck Breast
Savoy cabbage, bacon, balsamic dressing

Saffron and Butternut Squash Risotto
crispy shallots

served with crushed Charlotte potatoes with pea pesto and roast root vegetables glazed with clover honey



Champagne Jelly
mixed berries

Warm Valhrona Chocolate Pot



Infused Teas or Coffee

Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available.

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
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Menu C
£65 per person

Tortano Sourdough Bread with Pitted Harlequin Olives



Creamed Chestnut Soup
wild mushrooms and tarragon

Beef Carpaccio
horseradish mayonnaise

Dorset Crab
avocado and Melba toast



Fillet of Roast Halibut with
spinach, baby artichokes, saffron sauce

Peppered Fillet of Venison
spiced red cabbage, cranberry sauce

Chargrilled Veal Cutlet
wild mushrooms, rosemary jus

White Truffle Tortelloni
Champagne butter sauce, wild rocket

served with duck fat roast potatoes and roast root vegetables glazed with clover honey



Mars Bar Cheesecake
crème fraîche

White Chocolate and Earl Grey Crème Brûlée



Infused Teas or Coffee

Aspen Fries with Parmesan and Truffle Oil are available as a supplement at £3.50 per person

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available.

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***

Canapés

Please select up to 7 canapés from the list. Prices are set per item.

Fish

Formans London Cure Smoked Salmon Crostini £2.00

Dressed Dorset Crab on Toast £2.50



Meat and Poultry

Chicken Cigars with Almond and Cinnamon £2.50

Duck Spring Rolls with Plum Sauce £2.50

Mini Yorkshire Pudding with Grilled Beef Fillet and Horseradish £3.50



Vegetarian

Wild Mushroom Arancini with Truffle Mayonnaise £2.00

Mini Welsh Rarebit £1.50

Vegetarian Spring Rolls £2.00



Dessert

Chocolate Brownie £1.50

Mini Lemon Tart £1.50

Mini Valhrona Hot Chocolate Pot £2.00



Substantial canapés at £4.50 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup

Almond Coated Chicken Goujons with Aioli

Saffron Risotto

Rare Tuna Salad with Soy and Ginger Dressing

Lemon Sole Goujons and Tartare Sauce

Macaroni Cheese with Crispy Bacon

Beetroot, Fennel and Mozzarella Burgers