

DINNER MENU

£55.00 PER PERSON

Please select one starter, one main course and one dessert for your guests to enjoy. Dietary requirements will be catered for accordingly.

STARTERS

Ham Hock & Confit Chicken Terrine (Ce,M,Mu,Su)
Piccalilli, Parsley Purée

Thinly Sliced Parma Ham (Su,M)
Ricotta, Balsamic Figs & Roquette Salad

Chicken Liver Parfait (G,So,M,Su)
Fig Chutney & Baby Salad

Chicken & Pistachio Terrine (E,M,N)
Coronation Mayonnaise

Panko Breaded Local Caught Hake (F,G,E,Su)
Cucumber & Lemon Mayonnaise

Classic Prawn & Crayfish Cocktail (Sh,E,Su)
Marie Rose Sauce, Crisp Iceberg Lettuce

Smoked Salmon & Cream Cheese Roulade
(F,M,Su,Mu)
Wasabi Mayonnaise, Watercress

Roast Mediterranean Vegetable Tartlet (Su,M,V,PB)
Tofu & Olive Tapenade

Roast Tomato Soup, Herb Oil (Ce,V,PB)

Sweet Pepper & Basil Compression (Su,V,PB)
Herb Oil, Micro Salad

MAINS

Free Range Chicken Breast (G,Su,M,Ce)
Sage & Onion Crust, Fondant Potato, Seasonal
Vegetables & Smoked Bacon Jus

Roast Rump of English Lamb (Ce,M,Su)
Rösti Potato, Seasonal Vegetables, Harissa Spiced Jus

Roast Sirloin of Beef (Ce,Su,M)
Fondant Potatoes, Seasonal Vegetable & Truffle Infused Jus

Orange & Tarragon Glazed Duck Breast (Ce,Su,M)
Vegetable & Potato Pie, Port Jus

Apricot & Sage Rolled Belly of English Pork (Ce,Su,M)
Savoy Cabbage & Leek Creamed Potato, Seasonal Vegetables, Cider Jus

Corn Fed Chicken Supreme (Ce,Su,M)
Paprika Fondant Potato, Chargrilled Mediterranean Vegetables,
Sun-Blushed Tomato & Chorizo Oil Dressing

Pan Fried Fillet Of Seabass (F,M,Su)
Crushed New Potatoes, Seasonal Vegetables, Champagne Cream Sauce

Chickpea, Leek & Cauliflower Wellington (G,Su,V,PB)
Salt Baked Vegetables, Lentil & Coriander Sauce

Beetroot, Tofu & Spinach Risotto (Su,V,PB)
Roquette, Seasonal Vegetables

Ricotta & Spinach Cannelloni (G,M,Su,N,V)
Rosemary Marinated Roast Vegetables, Pepper & Roquette Pesto

DESSERT

Lemon Meringue Pie (G,M,E,So,N)

Dark Chocolate Marquise,
Praline Cream (G,M,E,So,N)

Amaretto Cream Profiteroles,
Hazelnut Dacquoise (G,M,E,N)

White Chocolate & Strawberry Cheesecake
(G,M,E,So)

French Glazed Lemon & Lime Tartlet,
Mango Compote (G,M,E)

Sticky Toffee Pudding,
Toffee Sauce (G,M,E)

Warm Pineapple Tart Tatin,
Coconut Ice Cream (Su,G,M,E)

Selection of Plant Based Ice Creams (So,V,PB)

Chocolate Torte with Kirsch Cherries (G,So,V,PB)

Fresh Fruit Platter,
Raspberry Sorbet (V,PB)

Choice of Tea or Coffee
and Petit Fours