

Classic Menu

STARTERS



Goat Cheese & Beetroot Quiche, Baby Salad,
Tomato & Herb Dressing
(M, N, V, Su, G)

Ham Hock with Mustard and Parsley Terrine,
Heritage Piccalilli, Toasted Brioche
(G, M, E, Su, So, Mu, Ce)

Spiced Lentil and Vegetable Soup, Herb Oil
(V, PB)

Thinly Sliced Parma Ham, Rocket Salad,
Balsamic Figs, Honeydew Melon
(Su)

Classic Prawn Cocktail, Marie Rose, Iceberg Lettuce
(Sh, E, Su, C)

Oak Smoked Salmon, Capers,
Crème Fraiche, Mixed Baby Salad
(F, M, Su)

MAIN COURSES



*All meat dishes are served with Dauphinoise Potatoes
and Seasonal Vegetables
(M)*

*All fish dishes are served with Potato & Herb Cake
and Seasonal Vegetables
(M)*

Lemon Thyme and Paprika Marinated Chicken Breast,
Tomato & Chorizo Sauce
(Su)

Baked Fillet of Sea Bream, Red Pepper Pesto Dressing
(F, N, M)

Apricot and Sage Slow Cooked Belly of Pork, Cider Jus
(Su)

Grilled Fillet of Sea Trout, Coconut and Curry Cream Sauce
(F, M, Su)

Honey and Orange Glazed Confit Duck Leg,
Tarragon & Red Wine Jus
(Su, M)

Moroccan Spiced Slow Cooked Shoulder of Lamb,
Minted Jus
(Su, Ce, M)

DESSERTS



Classic Tiramisu, Fresh Berries
(G, So, M, N)

White Chocolate and Raspberry Cheesecake,
Vanilla Cream, Seasonal Berries
(M, G)

Mango and Passion Fruit Torte, Passion Fruit Coulis
(G, E, M)

Pear and Almond Frangipane Tart, Chantilly Cream,
Fresh Berries
(N, G, E, M)

Earl Grey Opera Gateaux, Candied Orange Cream
(G, So, E, M, N)

Apple and Raspberry Crumble,
Dairy-Free Cream, Raspberries
(G, So, N, PB)

Chocolate and Orange Torte,
Dairy-Free Cream
(So, G, PB)

TEA, COFFEE & PETIT FOURS

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements.

Please refer to the following key for food allergens.

Ce – celery | C – crustaceans | E – egg | F – fish | G – cereals containing gluten | L – lupin
M – milk & dairy | Mo – molluscs | Mu – mustard | N – tree nuts | P – peanuts | Se – sesame
Sh – shellfish | So – soybeans | Su – sulphur dioxide & sulphites | V – vegetarian | PB – plant based

Plant Based Options

STARTERS



Roast Mediterranean Vegetable Tart,
Olives, Tofu, Pesto Dressing
(V, G, Su, PB, N)

Bocconcini and Artichoke Salad, Pesto Dressing, Rocket
(M, N, V, Su, PB)

Garden Salad with Roast Sweet Potato,
Olives, Herbs, Lovage Pesto
(PB, V, Su)

Roast Plum Tomato and Sweet Potato Soup, Herb Oil
(V, PB)

MAIN COURSES



Wild Mushroom Risotto, Tempura Vegetables, Rocket
(V, M, Su, PB)

Cannelloni Verdi, Baked in Tomato Sauce,
Pesto Marinated Vegetables
(G, M, E, N, V, PB)

Spinach and Provençale Vegetable Baked Gnocchi,
Parmesan Sauce
(G, V, PB, Su)

Butternut Squash, Mixed Bean Puff Pastry Wellington,
Marmite Shallot Jus
(G, V, PB, Su)

DESSERTS



Apple & Raspberry Crumble, Vegan Cream, Raspberries
(G, So, N, PB)

Chocolate Orange Torte, Vegan Cream
(So, G, PB)

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