



Conversations & Courses: Autumnal Floral Workshop with Lunch Menu

Monday 13th October 2025

£47.00 per person

Starter

Garden Salad with Roast Butternut Squash (M,Su)

Crispy parsnip, lovage pesto and crispy pancetta

Roast Sweet Potato and Coconut Soup (V,PN,Ce)

Crispy onions

Main Course

Roast Chicken Breast (Su,Ce)

Herb and spring onion potato cake , seasonal vegetables & chorizo dressing

Roast Sweet Pepper and Courgette Risotto (V,PB)

Roquette salad, lovage pesto

Dessert

Rich Dark Chocolate Brownie (G,M,E,So)

Vanilla cream, and raspberry compote

Fresh Fruit Salad in Passionfruit Syrup (V,PB)

Fresh mint

Coffee and Mints

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

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 PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian