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Sample Menu

Please select one starter, one main course and one dessert from the menu choice below for the whole party. Dietary requirements will be catered for separately



Maple celeriac & leek soup, chive dust, tarragon oil (vg, gf)

London cured salmon, shallots, lilliput capers (gf)

Smoked goats’ cheese, beets, walnut granola, citrus dressing (v)

Chicken liver parfait, red onion marmalade, pomegranate molasses, brioche

Chilli coriander king prawns, pickled cucumber, gem lettuce, Marie Rose sauce\* (gf)



Baked vegetable & basil tart, edamame, artichoke emulsion (vg)

Pan seared seabass, hasselback potato, orange, fennel, courgette, confit tomato (gf)

Slow roasted chicken, gratin potato, vegetables, garlic & thyme sauce (gf)

Lamb rump (Pink), fondant potato, broccoli, carrots, sherried blueberry \* (gf)

Braised beef, sweet potato mash, greens, peppercorn sauce \* (gf)



Apple & blackberry crumble, cinnamon crème anglaise (v)

Dark chocolate mousse, caramel popcorn (v, gf)

White chocolate & raspberry cheesecake, wild berry coulis(v)

Lemon posset, rhubarb compote

Strawberry & vanilla plant-based ice cream, fruit compote (vg, gf)

Tea and coffee

\* Supplements apply for these items and will be quoted at time of booking as prices may fluctuate seasonally from suppliers.