



Menu

STARTERS

Grilled halloumi

marinated pepper, tomatoes, glazed balsamic, sauce verde M, SD, V

Pressing of chicken, bacon and potato

caramalised onion G, LU, MU, V

Marinated olives and goat's cheese tartlet

wild rocket salad, tomato dressing NU, M, G, LU, V

Buffalo Mozzarella

vine tomatoes, pickled basil salad, aged balsamic M, SD, V

Terrine of ham hock

carrot, pea, lilly capers and pickled vegetables NU, G, MU, LU, SD
(vegetarian option of pea and carrot terrine)

Smoked trout

pickled cucumber, watercress, black caviar cream M, FI, MO

Garden pea & ham soup

croutons, basil oil G, LU, CE

Roasted vine tomato & watercress soup

sour cream M, CE, V

Slow roasted sweet potato & lime soup

coriander, chilli oil CE, V

Wild mushroom soup

crème fraiche, chives, truffle oil M, CE, V

Please inform us of any allergens or specific dietary requirements.



Menu

UPGRADED STARTERS

£6 per person

Foie gras and ham hock terrine

caramelised onions, toasted seeded bread NU, M, G, MU, SD

Oak smoked salmon

toasted ciabatta, pickled cucumber crème fraiche NU, M, G, E, FI, LU

Wild mushroom soup

shaved truffle, dumplings M, G, CE, V

Tian of white and brown crab meat

citrus dressing, melba toast M, G, FI, CR, MO, LU, SD

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(E) Contains Egg (CR) Contains Crustacean (CE) Contains Celery (MO) Contains Molluscs (MU) Contains Mustard
(FI) Contains Fish (PE) Contains Peanuts (LU) Contains Lupin (SD) Contains Sulphur Dioxide (SO) Contains Soya





Menu

MAINS

Pan fried corn fed chicken breast

seasonal vegetables, crushed herb potatoes, rosemary jus CE, SD

Wild mushroom and spinach pithivier

tomato fondue, basil oil M, G, MU, LU, SD, V

Glazed pork belly

apricot and herb potatoes, orange jus CE, SD

Baked or steamed cod fillet

Braised pak choi, spinach, soy & oyster mushroom sauce FI, SO, CE

Gnocchi

spinach and gorgonzola cream sauce, crispy red onion, parsley M, G, E, MU, SD, V

Vegetable gateau

sweet potato, nutmeg, spinach puree VG

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Menu

UPGRADED MAINS

£6 per person

Pan fried duck breast

sweet potato fondant, seasonal vegetables, redcurrant and lime jus CE, SD

Duo of lamb

braised shoulder and chump of lamb, dauphinoise potato, seasonal vegetables, thyme jus M, CE, SD

Pan fried monkfish tail

grilled mediterranean vegetables, sauce vierge, black olive tapenade FI, MU

Fillet of Beef

chateau potatoes, confit baby shallots, seasonal vegetables, truffle jus CE, SD

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Menu

DESSERTS

Glazed chocolate mousse

raspberry gel SO, E, M

Apple tarte tatin

caramel sauce, pistachio or vanilla ice cream NU, G, E, M

Tarte au citron G, E, M

Sticky toffee pudding

caramel sauce, banana ice cream E, M

Caramelised orange tart

raspberry cream G, E, M

Pear and frangipane tart

yoghurt ice cream G, E, M

Passion fruit mousse

nougatine, strawberry G, E, M

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Menu

UPGRADED DESSERTS

£6 per person

Hot chocolate fondant

clotted vanilla ice-cream M, E, SO

Ricotta cheesecake

fruits of the forest M, E, G

Rich chocolate praline

truffle, chocolate sauce M, E, SO

Dulce de leche pannacotta

salted caramel, coco nib M, E

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Children's Menu

STARTERS

Garlic bread or garlic bread with cheese G, M, LU

Soup of the day CE, VG

Crudités MU

MAINS

Sausage and mash

onion gravy NU, G, LU

Fish fingers

chips & peas G, M, FI, LU

Chicken nuggets

hand cut chips with peas or beans G, M, SD

Margherita pizza G, LU

DESSERTS

Assorted ice cream M

Sticky toffee pudding

banana & ice cream M, E, LU

Mixed Fruit salad

vanilla ice cream M, E

Lemon tart G, E, LU



Menu

CANAPES

Choice of 4 - £12 per person - additional items £2.50 each

Mini Beef and horseradish Yorkshire pudding G, E, M LU

Mini fish and mushy pea rosti FI, LU

Smoked salmon & cream cheese on pumpernickel bread FI, G, M

Fig and Brie NU, G, M, LU

Bocconcini mozzarella, cherry tomato, basil leaf M

Peppered pastrami, toasted bagel, mustard G, M, MU, LU

Mini vegetable spring rolls, sweet chilli sauce M, G, SO, LU

Chicken gyoza M, G, SO, LU

Profiteroles with smoked trout mousse G, E, M, FI, LU

Soy & ginger marinated shrimp, mini brioche G, M, CR, LU

Mini duck spring rolls GM, G, SO, LU

SORBET

£5 per person

Lemon & Mint

Lime & Apple

Pink Champagne

Raspberry



Menu

CHEESE PLATES

£15 per person

Chefs choice of local cheese selection

Grapes, celery, nuts, marmalade, crackers & three cheeses NU, G, M, MU, CE, SD

EVENING BUFFET

Choose 5 items – additional items £5 each

Root Vegetable crisps with garlic mayonnaise E

Assorted wraps G, E, M, FI, LU

Tex mex, bean empanada, sour cream M, SP, LU

Chilli beef or chicken mini pies, sour cream G, M, SO, LU

Quiche lorraine V, quiche provençale G, E, M, LU

Potato wedges & sweet potato wedges, guacamole, tomato salsa M, S, SD

Chicken tikka skewers, mint and yoghurt dip M

Chicken tulips with jerk sauce

Mediterranean vegetables and halloumi kebabs, tomato fondue M

Homemade sausage rolls, mustard dip G, M, MU

Grilled shrimp with spiced red pepper and tomato sauce CR

Peppered beef skewers, red onion SO, CE

Stuffed vine tomato with cod and cous cous G, FI, SO, CE

Beef and pork meatballs in red pepper goulash CE

Homemade assorted mini desserts G, E, M, SO

HOG ROAST

With traditional accompaniments - supplement of £10 per person

BBQ

Supplement of £8 per person

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