

COLD CANAPÉS

Duck liver pâté toasted brioche, fruit chutney

Pressed chicken and mushroom terrine sourdough bread

Quail egg with Avruga caviar (gf)

Seared tuna (gf) compressed cucumber, soy lime sauce

Whipped salmon mousse and feta pearls on blinis

Cherry tomato Mozzarella kebab (v) with pesto sauce

Roasted sweet potato, avocado and cherry tomato (ve)
crostini bread

HOT CANAPÉS

Roast beef with Yorkshire pudding baby watercress,
horseradish cream

Chicken tikka skewer (gf) with mango chutney

Cumin spiced roasted lamb kofta (gf) with minted yoghurt

Pulled pork bonbon mustard mayonnaise

Mini beef slider relish

Teriyaki salmon skewer (gf)

Filo king prawn sweet chilli sauce

Sun-dried tomato, black olive, oregano and Parmesan
arancini (v)

Asian vegan gyoza (ve) soy sauce

Spinach and kale falafel (ve) hummus



STARTERS

Globe artichoke, roasted pepper and basil terrine (ve)
rocket salad, ciabatta crisp

Courgette and sweetcorn fritter (ve) crispy salad, tamarind
Sauce

Sun-blushed and plum tomato soup (ve/gf/df) basil oil,
micro cress

Burrata and basil marinated heritage tomato (v/gf)
balsamic dressing

Goat's cheese and Mediterranean vegetable tart (v)
rocket salad, pesto, balsamic reduction

Dill cured smoked salmon shaved fennel, Kohlrabi,
compressed cucumber, beetroot purée, beetroot melba

Confit chicken and wild mushroom terrine pickled carrot
ribbon, tomato salsa, rustic bread

Smoked mackerel and dill pâté shaved radish, compressed
fennel, lemon and lilliput capers, olive dressing, granary bread

Duck and orange pâté plum and apple chutney, toasted
brioche bread

Pressed ham hock peas, pickled cauliflower, carrot ribbon,
piccalilli gel, sourdough crostini

UPGRADES

Pheasant and Chanterelle terrine spiced fruit chutney,
toasted brioche (3.50 supplement)

Crab cocktail Granny Smith apple, avocado, iceberg lettuce,
Marie Rose sauce (4.50 supplement)



MAINS

Marinated cauliflower steak (ve) bean cassoulet, chimichurri sauce

Wild mushroom and Brie Wellington (v) seasonal vegetables, tomato fondue, rocket leaves*

Spinach and Ricotta tortellini (v) lemon cream sauce, cherry tomato, Parmesan crisp

Beetroot and goat cheese risotto (v/gf) basil oil, baby watercress*

Slow braised feather blade of beef (gf) nutmeg and thyme potato purée, summer greens, red wine jus

Soya and lemongrass braised pork belly (gf) carrot purée, celeriac remoulade, pork crackling, cider jus

Braised lamb shank (gf) saffron mashed potato, seasonal greens, rosemary jus

Cressingham confit duck leg (gf) butter bean cassoulet, seasonal vegetable, blackberry sauce

British rump of lamb served pink (gf) truffle mash, seasonal vegetables, port jus

Cornfed chicken supreme (gf) Dauphinoise potatoes, seasonal greens, thyme jus

Sun-blushed tomato and basil stuffed Norfolk chicken breast (gf) lemon thyme potato cake, galette of grilled summer vegetables

Seared North Atlantic cod (gf) pea purée, lemon dressed butter tossed broad bean and pea salad

Roast sea bass fillet (gf) fricassee of peas, stir fried vegetables, baby new potatoes, citrus cream emulsion

Pan-fried Loch Duart salmon (gf/df) crushed Jersey Royals, seasonal greens, salsa verde

UPGRADES

Slow roasted rack of lamb served pink (gf) Dauphinoise potatoes, carrot purée, heritage carrots, rosemary jus (5.50 supplement)

Grilled Hereford fillet of beef 8oz (gf) silky saffron potatoes, parsnip purée, sautéed baby vegetables, red wine jus (7.50 supplement)

Halibut fillet poached in seaweed butter (gf), potato fondant, buttered kale, clam chowder (7.50 supplement)



DESSERTS

Chocolate orange pave (ve/gf) clotted cream, freeze-dried raspberry dust

Fruits of the forest compote

Tropical fruit and coconut panna cotta (v) orange zested shortbread, mango coulis*

Salted caramel cheesecake (v) toffee sauce, fresh strawberries

Classic Tiramisu (v) chocolate sauce, fruit coulis, fresh raspberries

St. Clements tart (v) lemon curd macaroon, red berry coulis

Caramelised apple tarte tatin (v) rum and raisin ice cream, Calvados toffee cream

Sticky toffee pudding (v) honeycomb ice cream, toffee sauce, winter berries

UPGRADES

Duo of chocolate (v) chocolate sauce, berry compote, fresh strawberries (3.50 supplement)

British cheese selection platter (v) crackers, quince jelly, grapes (5.50 supplement)

