

3 Course Dinner Menu

Starters

Curried Parsnip Soup
Natural yogurt, sautéed fennel and coriander seeds and herb oil

Chicken Liver Parfait
Tomato chutney, chargrilled brioche

Seared Pigeon Breast (£1.00 + VAT supplement)
With smoked bacon mousse, oven roasted tomatoes, blackberries and a game jus

Seared Scallop (£1.00 + VAT supplement)
Chorizo, pea purée, shallot and micro-cress salad

Chicken and Rabbit Terrine
Fig & prune chutney

Baked Fillet of Cod
On an Asian salad with a warm Thai dressing and coriander oil

Treacle Cured Salmon
Roast heritage beetroot, horseradish cream

Beef Carpaccio
Rocket leaves, shaved parmesan, horseradish cream, capers

Smoked Salmon (supplement £1.00 + VAT per person)
Pickled cucumber, horseradish cream and caviar

Roasted Cauliflower
Spiced lentils, sweet 'n' sour purée (ve)

Baked Goats Cheese (v)
Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Burrata with a Chunky Salsa Verde (v)
Garnished with summer pea shoots

Wild Mushroom Pâté (ve)
Pickled shallot salad, sourdough crisp

Vegan Baked Camembert (ve)
With rosemary, thyme and garlic served with crusty bread

Smoked Paprika and Lemon Falafel (ve)
Pickled baby vegetable salad, almond milk yoghurt, coriander cress

All served with artisan breads and butter



Main Courses

24hr Braised Beef Cheeks

English mustard mash, buttered kale, braising juices and roasted shallots

Braised Belly of Pork

Winter barley risotto, charred leeks, burnt leek powder

Roasted Rump of Lamb (£1.00 + VAT supplement per person)

Parsnip purée, crushed new potatoes, roasted carrot and beetroot, rosemary jus

Corn Fed Breast of Chicken stuffed with Apricots, Dates and Tarragon

Galette potato, spinach velouté and cauliflower cheese

Braised Rolled Shoulder of Lamb

Colcannon mash, caramelised root vegetables and roasted shallots

Confit Duck Leg

Mustard onion mash, green beans, blackcurrant jus

Seared Chicken Thigh

Portobello mushroom, tenderstem broccoli, pea purée, smoked bacon and baby onions

Pheasant Wrapped in Pancetta

Bread sauce, rosti potato, sautéed sprouts and parsnips with a blackberry and port jus

Caramelised Shallot and Squash Tarte Tatin (ve)

Creamy mash, tenderstem broccoli, charred onions, onion ketchup

Beetroot Wellington (ve)

Soused wild mushrooms, baby carrots, mashed potato, sweet n sour purée

Roasted Cauliflower Steak (ve)

Bombay potatoes, spinach, cauliflower purée, parsnip crisp

Miso and Harissa Baked Aubergine (ve)

Soy infused bok choy, roasted vegetable cous cous

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

Desserts

Vanilla Baked Rice Pudding
Dried apricots in a spiced syrup, crushed honeycomb

Sticky Toffee Chocolate Fondant
Caramel sauce, cream

Apple and Berry Crumble
Crème anglaise

Salted Caramel Chocolate Mousse
Berry compote and mint

Vanilla Crème Brûlée
Amaretto roasted apricots, glass biscuit

Sticky Toffee Pudding
Caramel sauce, cream

Pear Frangipane Tart
Winter berry compote, cream

Treacle Tart
Lemon curd, vanilla mascarpone

Coconut and Exotic Fruit Salad (ve)
Passionfruit coulis and vegan meringues



*Land of Sticky – miniature desserts served to tables for guests to share
(£1.00 + VAT supplement per person)*

(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu
Treacle tart
Chocolate mousse
Lemon meringue tartlets
Lemon posset
Rhubarb crumble sundae
Mini apple tart
Cosmopolitan jelly
Mini strawberry cheesecakes
Crème brûlée
Banoffee tartlets



To Finish

Continental Blend Coffee from a station
A selection of teas and infusions (decaffeinated options available)