

EVENING EVENTS

DINNER MENU

3 courses including coffee and petits fours

£75.00 pp

(Based on a minimum of 80 guests)

Starters

Shelled pea and Cumbrian air dried ham soup
Smoked Gressingham duck breast, Heritage carrot purée, endive, Evesham radishes and tangerine vinaigrette
Beef brisket croquettes, horseradish cream and plum chutney
Ham hock terrine, pickled baby onions and sauce Gribiche
Somerset chicken, cider, charred apple purée and apple slaw
Red gurnard with fennel pollen emulsion and samphire
Beetroot cured salmon, compressed cucumber and horseradish crème fraîche
Portland crab, wax beans, ruby grapefruit on sourdough (£3.00 pp supplement)
Crispy cod cheeks, Cumbrian air-dried ham and cauliflower purée
Cornish sea trout, lentil and broad bean stew and wild garlic
Smoked haddock and quinoa cake, soft poached hens' egg, rainbow chard and hollandaise
Compressed Isle of Wight tomatoes with homemade soft cheese and basil sorbet
Wye valley asparagus with a poached duck egg and white truffle oil
Laverstoke farm mozzarella, British courgette carpaccio, Isle of Wight tomato fondue
Summer squash with quinoa, tarragon oil and pumpkin seeds

Mains

Pressed rib of beef, brisket croquette, potato mousseline and glazed carrot
Tenderloin of Rhug farm pork, Parisienne potatoes, Swiss chard, burnt apple and crispy sage
Lake District lamb rump and belly with Isle of Wight black garlic potato terrine, summer turnip and kale
Roast guinea fowl, heritage potato rosti and Wye Valley asparagus
Goosnargh chicken supreme, potato Boulangère, pan fried hispi and chicken jus
Cannon of lamb with Ragstone beignet, spinach and Parmentier potatoes (£3.50 pp supplement)
Roast cod loin with samphire, Sussex chorizo, mussel and butterbean stew
Lemon roasted Cornish sea trout, smoked eel, charred gem, compressed cucumber and tomato fondue
Scorched mackerel, Heritage potatoes, pickled Secretts farm baby vegetables and rhubarb compote
Turbot with burnt leeks, vermouth, oyster emulsion and sea purslane (£5.00 pp supplement)

All prices ex VAT

Sea bass, mussels, butter poached potatoes and Swiss chard
Mushroom and spelt risotto, toasted pumpkin seeds and white truffle oil ii
Cauliflower and Beenleigh blue pithiver with rosemary potatoes and kale
'Chicken of the Woods' British summer mushrooms with summer bean fricassee and
toasted quinoa
Roast summer squash, toasted pine nuts, sage and chargrilled polenta

Desserts

Kentish strawberry Eton Mess with crushed pistachio
Lemon zest parfait, caramelised peaches, blossom honey, oat and bee pollen crumb
Dark chocolate dome with passion fruit ice cream and chocolate soil
Baked white chocolate cheesecake with cherry yoghurt ice cream
Pimms poached berry jelly with orange sponge and mint mascarpone
Spiced rum and coconut panna cotta with poached pineapple and popping candy
Bakewell tart with vanilla ice cream
Chocolate fudge cake with peanut butter ice cream and caramel sauce
Three British artisan cheese with apple chutney, celery and homemade olive oil crackers
(£2.50 pp supplement)
Five British artisan cheese with apple chutney, celery and homemade olive oil crackers
(£4.00 pp supplement)

*We may suggest slight modifications to your chosen menu so you receive the best quality ingredients throughout the season