

Please note a set menu is to be selected for your group from the below whereby all guests have the same one starter, the same one main course and the same one dessert. Please also select a vegetarian alternative for the starter and main course. All dietary requirements can be catered for, please advise your Event Planner of these a minimum of two weeks prior to your event. There is £45 allowance, anything over £45 will be charged at a supplement.

## Starters

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<b>Roasted Cauliflower and Coconut Soup</b> , Spiced Crispy Onion, Coriander Oil	£10.00
<b>Tomato and Roasted Pepper Soup</b> , Basil Oil	£10.00
<b>Oriental Vegetable Broth</b> , Edamame, Shoots, Barley and Chilli	£10.00
<b>Caramelised Onion and Cider Soup</b> , Herb Crème Fraiche	£10.00
<b>Salt Cod Fishcake</b> , Chive Beurre Blanc, Pickled Shallot, Micro Cress	£12.00
<b>Smoked Salmon Mousse</b> , Dill Gravlax, Pickled Cucumber, Dill Oil	£12.00
<b>Heirloom Tomato Salad</b> , Baby Bocconcini, Balsamic Dressing, Basil, Toasted Pinenuts	£10.50
<b>Chargrilled Vegetable Terrine</b> , Tomato Chutney, Parsley and Shallot Salsa	£10.00
<b>Wild Mushroom and Braised Leek Tart</b> , Tarragon Emulsion	£10.00
<b>Heritage Beetroot Salad</b> , Caramelised Walnut, Whipped Goats' Cheese, Rye Crouton	£10.00

## Mains

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<b>Roasted Chicken Breast</b> , Thyme Buttered Fondant, Crushed Carrot with Tarragon, Tenderstem Broccoli, Jus	£29.00
<b>Seared Lamb Rump</b> , Rosemary Dauphinoise, Celeriac Puree, Green Beans, Jus	£35.00
<b>Slow Cooked Feather Blade of Beef</b> , Spring Onion Mash, Vichy Carrot, Sugar Snap, Red Wine Jus	£32.00
<b>Beef Sirloin Steak</b> , Goose Fat Roast Potato, Tender Stem Broccoli, Cauliflower Cheese, Yorkshire Pudding, Beef Gravy	£32.00
<b>Pan Seared Seabass Fillet</b> , Saffron Parmentier, Green Pea and Samphire, Lime And Chilli Oil	£29.00
<b>Salmon Supreme</b> , Green Vegetable Medley, Pickled Shallot, Lemon and Dill Velouté	£28.00
<b>Mediterranean Vegetable Wellington</b> , Braised Leek, Roasted Baby Potato, Cauliflower Puree	£22.00
<b>Sauteed Gnocchi</b> , Red Pepper Coulis, Roasted Courgette Baby Spinach and Caramelised Onion	£22.00
<b>Confit Tomato Risotto</b> , Herb and Garlic Crumb, Basil Oil	£22.00

## Desserts

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<b>Salted Caramel Tart</b> , Honey Ginger Ice Cream, Praline, Milk Chocolate Ganache	£9.00
<b>Passion Fruit &amp; Mango Torte</b> , Coconut & Lime	£10.00
<b>Malteser Cheesecake</b> , Milk Chocolate, Caramel Sauce	£10.00
<b>Lemon Tart</b> , Italian Meringue, Poached Blackcurrants	£10.00
<b>Baked White Chocolate Cheesecake</b> , Textures of Raspberries	£10.00
<b>Gingerbread Cake</b> , Rum Caramel Sauce, Marmalade Ice Cream	£10.00
<b>Aquafaba Lime Meringue</b> , Passion Fruit Sorbet, Tropical Fruits	£10.00
<b>British Isle &amp; French Cheese Selection</b> , Chutney & Accompaniments	£13.00