

Fine Dining

Our internationally trained team of chefs are standing by to prepare our signature dishes for your special event. Alternatively contact us for a fully bespoke menu.

2 courses – £21.95 / 3 courses – £25.95

STARTER

Please choose one starter & vegetarian option

Maple Glazed Ham Hock Terrine with Piccalilli (G,D)
Chicken Liver Pate with Rocket & Red Onion Chutney (G,D)
Smoked Duck Breast with Apple Relish & Water Cress (G,D) **suppl £2.50**
Marinated Crayfish Tails with Horseradish Cream (G)
Smoked Mackerel Mousse with Lemon & Caper Berries (G)
Smoked Salmon with Dill & Beetroot Chutney (G)
English Asparagus Salad with Broad Beans & Rocket Pesto (Vg,G)
Caramelised Red Onion & Stilton Tart with Roasted Tomatoes (V)
Chargrilled Vegetable Skewers, Avocado & Coriander Dip (Vg,G)

MAIN COURSE

Please choose one main course & vegetarian option

Grilled Chicken Breast with Green Peppercorn Sauce, Potato Gratin & French Beans
Slow Roasted Brisket of Beef, London Ale, Stilton Mash & Broccoli
Confit of Duck with Puy Lentils & Celeriac Mash
Honey & Lime Grilled Salmon, Saffron Risotto & Broad Beans (G)
Grilled Sea Bass with Ratatouille & Roasted New Potatoes (G,D)
Seared Monkfish with Sundried Tomatoes, Gratin Potato & Spinach (G) **suppl £5.00**
Roasted Pumpkin & Sage Risotto, Truffle Oil & Asparagus Spears (Vg,G)
Wild Mushroom & Basil Pancake, Tomato Salsa & New Potatoes (V)
Grilled Vegetable Stack with Polenta & Grilled Tomatoes (Vg,G)



DESSERT

Please choose one dessert

Organic Lemon Tart with Crème Anglaise (V)
Chocolate Truffle Mousse with Raspberry Coulis (V)
French Apple Tart with Vanilla & Caramel Crème (V)
Baked Chocolate & Amaretto Cheesecake (V)
Bourbon Vanilla Crème Brulée (V,G)
Organic Panna Cotta with Blueberries (V,G)
English Blackcurrant Crumble (Vg,G)
Exotic Fruit Salad with Maple Syrup (Vg,G)
Salted Caramel & Chocolate Brownie (Vg,G)

CHEESE COURSE add £3.40 per person

A selection of British and continental cheeses with celery, grapes and red onion chutney