

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 – £19.95 / 3 courses – £22.95

STARTER

Please choose one starter & vegetarian option

Smoked Salmon with Caviar and Beetroot Chutney (G,D)
Gravadlax on Rocket with Lemon and Oven Roasted Tomatoes (G)
Marinated Crayfish Tails with Horseradish Cream
Pork & Green Peppercorn Paté with Red Onion Chutney
Ham Hock Terrine with Piccalilli, Toasted Olive Bread
Grilled Peppers with Coriander Hummus & Roasted Tomatoes (Vg,G,D)
Courgette & Basil Frittata with Salsa Verde (V,G)
Roasted Vegetable Terrine with Basil Pesto (V)

MAIN COURSE

Please choose one main course & vegetarian option

Grilled Chicken Breast with Wild Mushrooms, Fondant Potato & French Beans
Slow Roasted Brisket of Beef, Chateau Potatoes & Braised Fennel
Crispy Confit of Duck with Flageolet Beans & Potato Gratin
Seared Fillet of Salmon with Broad Beans, Saffron Rice & Dill Velouté
Grilled Sea Bass with Ratatouille & Mustard Mash (G)
English Asparagus Strudel with Applewood Sauce, Tarragon Mash (V)
Grilled Vegetable Stack with Polenta & Basil Sauce (Vg,G,D)
Roasted Aubergine & Mozzarella Bake with Sun Dried Tomatoes (V,G)

DESSERT

Please choose one dessert

Bourbon Vanilla Panna Cotta with Blueberry Coulis (V,G)
Upside Down English Apple Tart with Vanilla Sauce (V)
Dark Chocolate & Raspberry Mogador (V)
Mango & Passionfruit Cheesecake (V)
Cassis & Champagne Delice (V)
Lemon Tart with Crème Anglaise (V)
Exotic Fruit Salad with Mint & Ginger Syrup (Vg,G,D)
Baked Lemon & Sultana Cheesecake (V)

CHEESE COURSE add £3.25 per person

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