

DINNER MENU

STARTERS

- Ham Hock & Confit Chicken Terrine (Ce,M,Mu,Su)
Piccalilli, Parsley Purée
- Thinly Sliced Parma Ham (Su,M)
Ricotta, Balsamic Figs & Roquette Salad
- Chicken Liver Parfait (G,So,M,Su)
Fig Chutney & Baby Salad
- Chicken & Pistachio Terrine (E,M,N)
Coronation Mayonnaise
- Panko Breaded Local Caught Hake (F,G,E,Su)
Cucumber & Lemon Mayonnaise
- Classic Prawn & Crayfish Cocktail (Sh,E,Su)
Marie Rose Sauce, Crisp Iceberg Lettuce
- Smoked Salmon & Cream Cheese Roulade
(F,M,Su,Mu)
Wasabi Mayonnaise, Watercress
- Roast Mediterranean Vegetable Tartlet (Su,M,V,PB)
Tofu & Olive Tapenade
- Roast Tomato Soup, Herb Oil (Ce,V,PB)
- Sweet Pepper & Basil Compression (Su,V,PB)
Herb Oil, Micro Salad

MAINS

- Free Range Chicken Breast (G,Su,M,Ce)
Sage & Onion Crust, Fondant Potato, Seasonal
Vegetables & Smoked Bacon Jus
- Roast Rump of English Lamb (Ce,M,Su)
Rösti Potato, Seasonal Vegetables, Harissa Spiced Jus
- Roast Sirloin of Beef (Ce,Su,M)
Fondant Potatoes, Seasonal Vegetable & Truffle Infused Jus
- Orange & Tarragon Glazed Duck Breast (Ce,Su,M)
Vegetable & Potato Pie, Port Jus
- Apricot & Sage Rolled Belly of English Pork (Ce,Su,M)
Savoy Cabbage & Leek Creamed Potato, Seasonal Vegetables, Cider Jus
- Corn Fed Chicken Supreme (Ce,Su,M)
Paprika Fondant Potato, Chargrilled Mediterranean Vegetables,
Sun-Blushed Tomato & Chorizo Oil Dressing
- Pan Fried Fillet Of Seabass (F,M,Su)
Crushed New Potatoes, Seasonal Vegetables, Champagne Cream Sauce
- Chickpea, Leek & Cauliflower Wellington (G,Su,V,PB)
Salt Baked Vegetables, Lentil & Coriander Sauce
- Beetroot, Tofu & Spinach Risotto (Su,V,PB)
Roquette, Seasonal Vegetables
- Ricotta & Spinach Cannelloni (G,M,Su,N,V)
Rosemary Marinated Roast Vegetables, Pepper & Roquette Pesto

DESSERT

- Lemon Meringue Pie (G,M,E,So,N)
- Dark Chocolate Marquise,
Praline Cream (G,M,E,So,N)
- Amaretto Cream Profiteroles,
Hazelnut Dacquoise (G,M,E,N)
- White Chocolate & Strawberry Cheesecake
(G,M,E,So)
- French Glazed Lemon & Lime Tartlet,
Mango Compote (G,M,E)
- Sticky Toffee Pudding,
Toffee Sauce (G,M,E)
- Warm Pineapple Tart Tatin,
Coconut Ice Cream (Su,G,M,E)
- Selection of Plant Based Ice Creams (So,V,PB)
- Chocolate Torte with Kirsch Cherries (G,So,V,PB)
- Fresh Fruit Platter,
Raspberry Sorbet (V,PB)
- Choice of Tea or Coffee
and Petit Fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.