

Menu

CANAPÉS ON ARRIVAL FOR RECEPTION

DUCK CROQUETTE, SMOKED GARLIC AND PAPRIKA MAYO (G,D,E,SFD,M)

BEETROOT CRISP, TUNWORTH CREAM, MICRO LEAF (D)

CRISPY CHICKEN SKIN, CHICKEN LIVER PATE, GREEN APPLE (D,E)

SOUTH ASIAN YOGHURT MARINATED CHICKEN SKEWER, MINT YOGHURT,
POMEGRANATE (D,F,S,SOY)

SHALLOT TARTE TATIN, WHIPPED GOATS CHEESE, TOASTED PECAN (G,D,N,E)

CURRIED SAUTÉED CHICKEN LIVERS ON TOAST (D,SFD,G)

BLUE CHEESE MOUSSE, EDIBLE CUPS, TOASTED PECANS (D,G,N)

MINI MUSHROOM WELLINGTON, PARMESAN, FRIED WILD MUSHROOMS,
MICRO CRESS (D,G,E)

ASIAN SALMON TARTARE, CORIANDER (F,SOY,S,G)

STARTER OPTIONS

SMOKED CHICKEN CAESAR SALAD, TEMPURA ANCHOVIES, GARLIC & HERB
CROUTONS (E,D,G,F)

CELERIAC "SCALLOPS", MACADAMIA CREAM, TARRAGON OIL, PARMESAN
CRUMB (N,D,C,)

SALT BAKED KOHLRABI, SMOKED EGG YOLK, BEURRE NOISSETTE, MICRO
WATERCRESS (E,D)

BAKED GOATS CHEESE , COMPOTE OF FIGS, HONEY AND THYME, MICRO
ROCKET (D)

STEAK TARTARE, ROSEMARY TOASTED POTATO BREAD, EGG YOLK
(G,E,SFD,M)

HAM HOCK TERRINE, PICKLED CUCUMBER, PICCALILLI, BALSAMIC BABY
ONIONS (SFD,G)

WILD MUSHROOM 'PIE', TARRAGON OIL, WILD ROCKET (G,D)

HERITAGE BEETROOT SALAD, GOATS CHEESE PANNA COTTA, PICKLED
DICED BEETS, ROCKET MICRO LEAF
TOASTED PECAN CRUMB (D,SFD,N)

Menu

MAIN COURSE OPTIONS

SEARED DUCK BREAST, SMOKED BEETROOT, TUNWORTH POTATO

PUREE, RED WINE JUS, MICRO ROCKET (D,SFD)

ROASTED CAULIFLOWER WEDGE, LEMON TAHINI DRESSING,

CARAMELISED DATES, HERB AND LEMON OIL,

POMEGRANATE, MICRO CRESS, EDIBLE FLOWERS (S,N)

BAKED SALMON, GUNPOWDER POTATOES, BAKED CHERRY VINE

TOMATOES, ONION AND FENNEL SLAW, MICRO DILL AND CORIANDER

(F,SFD)

CONFIT MUSHROOM AND CHICKEN, DATE, POTATO PUREE, CRISPY KALE

(D)

CHIPOTLE ROASTED BUTTERNUT SQUASH, PUFF PASTRY, WHIPPED

FETA, WATERCRESS SALAD (D,G)

PORK BELLY, WHIPPED MASH, GLAZED BABY CARROTS, APPLE SALSA,

CIDER JUS AND MICRO HERBS (D,SFD)

RUMP OF LAMB, SHALLOT TARTE TATIN, CRISPY POTATO, KALE, PORT

JUS, CRISPY SHALLOTS (G,D)

SEARED BEEF, CELERIAC AND POTATO PUREE, CONFIT SHALLOTS, BABY

SPINACH, HERB OIL AND RED WINE JUS (C,D,SFD)

DESSERT OPTIONS

INDIVIDUAL MINI PAVLOVA, RICH LEMON CURD, BLACKBERRY,

VANILLA CREAM, MICRO MINT, EDIBLE FLOWER (D,E,SFD)

LAVENDER PANNA COTTA, THYME CRUMB, BLACKBERRY, POACHED

STRAWBERRIES, MICRO BASIL & EDIBLE FLOWERS (D,G)

CHOCOLATE AND PISTACHIO TART, STRAWBERRY AND MICRO BASIL

SALAD, PISTACHIO ICE CREAM, GOLD LEAF (D,G,N)

LEMON CURD, MERINGUE, SHORTBREAD BISCUIT, CITRUS SORBET,

RASPBERRY (E,SFD,G)

WARM TRIPLE CHOCOLATE AND PECAN BROWNIE, BAILEYS CUSTARD,

BLACKBERRY, EDIBLE FLOWERS (G,D,E,N)

Menu

KIDS MENU

CRISPY CHICKEN THIGHS, POTATO PUREÉ, MUSHROOM SAUCE, TENDER
STEM BROCCOLI (D)

CRISPY BREADED SCAMPI, POSH MUSHY PEAS, THICK CUT TRIPLE CHIPS
(G,F,D)

CHICKEN AND MUSHROOM PIE, WHIPPED MASH, BROCCOLI (D,G)

“POSH” BANGERS AND MASH, JUS AND CRISPY ONIONS (G,D)

Menu

SAMPLE DINNER SHARING MENU SERVED SHARING STYLE

MAIN DISH

WHOLE ROASTED BEEF, RED WINE JUS

POACHED CHICKEN THIGHS WITH A RICH MUSHROOM BROTH

BAKED SALMON, ROASTED CHERRY TOMATOES AND ARTICHOKE HEARTS (F,SFD)

ASPARAGUS AND BRIE TARTS, TOASTED PINE NUTS (G,D,N)

ROSEMARY AND GARLIC ROASTED POTATOES

POACHED AND GRILLED BUTTERNUT SQUASH, GOATS CHEESE, ROCKET AND
TOASTED PISTACHIO NUTS (N,D)

COURGETTE "RAVIOLI" SALAD WITH WHIPPED SMOKED RICOTTA MOUSSE,
TOASTED PECANS (G,E,D,N)

DESSERT SERVED FAMILY SHARING STYLE

MINI SALTED CARAMEL AND PRETZEL CHEESE CAKES (D,G)

MINI CHOCOLATE BITES WITH VANILLA CREAM, ORANGE POACHED
BLUEBERRIES AND TOASTED PISTACHIO (D,N,E)

MINI ETON MESS WITH CHAMPAGNE POACHED STRAWBERRY SALSA, EDIBLE
FLOWERS (E,D)

EVENING SNACKS SUGGESTIONS

CHILLI CHEESE TOASTIES (G,D)

MINI SAUSAGE ROLLS WITH POSH KETCHUP (G,D,E,SFD)

TOMATO BUTTER AND MOZZARELLA TOAST (D,G)

CHEESE, PRESERVE AND CRACKERS (D,SFD,G)

MINI BEEF SLIDERS WITH CHEDDAR AND TOMATO RELISH
(G,D,SFD)

MINI PIZZAS, CHEESE, PEPPERONI (G,D)

LOADED FRIES, SOUR CREAM (D)

ANTIPASTI PLATTER WITH CHARCUTERIE, CRUDITES, OLIVES
AND DIPS (SFD,G,D)