

# FORMAL DINING

## *Starters*

*Crispy crab bon bons, mango and lime pickle, chilli dressed Asian slaw*

*Confit duck, butternut squash, pickled radish, raisin puree, sesame crackle*

*Pulled ham hock, apple puree, chicory, black pudding crumb, honey dressing*

*Hot smoked salmon, beetroot, goats curd, toasted grains*

*Smoked chicken and pork terrine, white truffle mayo, pickled apple, almonds*

*Beetroot and gin cured salmon, avocado mousse, textures of beetroot*

## *Main Courses*

*Spring lamb, grilled potatoes, heritage tomatoes, fennel, salsa verde \*\**

*Beef fillet, tender stem broccoli, white onion risotto, beef jus \*\**

*Beef bavette, braised shallots, creamed corn, rocket salad*

*Garlic butter chicken with smoked crumb, sweet potato rosti, warm pea salad and chicken cream*

*Roast chicken, crushed new potato, sautéed kale, braised chicory, thyme emulsion*

*Sea bass, crispy greens, fennel risotto, sauce vierge*

*Braised lamb, butternut squash, fondant potato, roast cauliflower*

*\*\* £5.00 supplement charge per person*



## *Desserts*

*Salted caramel and date pudding with milk sorbet*

*Valrohna dark chocolate marquise with a strawberry shortbread crumble*

*Raspberry delice with an almond tuile and meringue gems*

*Lemon and ginger cheesecake with toasted coconut shavings and a mango gel*

*Chocolate and peanut butter dome with champagne and rhubarb compote and hazelnut straws*

*Chocolate mousse and cherry heart bomb with a toasted almond cream*

*Cafetiere coffee will be served after dessert*

# VEGETARIAN

## *Starters*

*Wild mushroom, roquefort and tarragon tartlet with baby watercress*

*Baby root vegetable with horseradish crème fraiche and sherry vinaigrette*

*Grilled haloumi, watermelon and mint salad*

## *Main Courses*

*Aubergine parmigiana with salt baked beets*

*Fresh fettuccine with minted pea and parmesan*

*Pesto filled gnocchi with roasted pumpkin and a thyme beurre blanc*

*NB: This is a selector menu, please choose one starter, one main course and one dessert for your party along with a vegetarian starter and vegetarian main course.*

