



Menu A

£45.00 for one choice of each course

£50.00 for a selection of two choices of each course

£55.00 for a selection of three choices for each course

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Truffled Celeriac Soup

or

Seared Tuna Salad with Soy and Ginger Dressing

or

Beetroot, Rag stone Goat's Cheese and Walnut Salad

*

Organic Salmon Fishcake with Tomato and Caper Sauce

or

Rump of Welsh Lamb with Savoy Cabbage and Rosemary Sauce

or

Wild Mushroom Risotto with Pecorino

*Served with Lettuce Heart and Wild Herb Salad
and Crushed Potatoes with Pea Pesto*

*

White Chocolate and Earl Crème Brûlée

or

Champagne Jelly with Mixed Berries

or

Mars Bar Cheesecake with Crème Fraîche

*

Infused Teas or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request
at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***



Menu B

£55.00 for one choice of each course

£60.00 for a selection of two choices of each course

£65.00 for a selection of three choices for each course

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Spiced Parsnip Soup with Cinnamon Muffin

or

Organic Salmon Tartare with Toasted Sourdough Bread

or

Carmelised Onion Tart with Colston Basset Stilton

*

Fillet of Roast Sea Bass with Creamed artichokes

or

Scottish Rib-Eye Steak with Roquefort Butter
(steak cooked medium)

or

Spiced Lentils with Roast Aubergines

*Served with Lettuce Heart and Wild Herb Salad
and Sautéed Potatoes*

*

Sticky Toffee Pudding with Crème Fraîche

or

Champagne Jelly with Mixed Berries

or

Mars Bar Cheesecake with Crème Fraîche

*

Infused Teas or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request
at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***



Menu C

£70 per person

Wild Mushroom and Chestnut Soup

*

Carpaccio of Beef "Harry's Bar" Style

*

Traditional Black Feathered Turkey with all the Trimmings

or

Sautéed Monkfish Tail with Spiced Lentils

or

Peppered Fillet of Venison with Spiced Red Cabbage and Cranberry Jus

*

Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney

*

Warm Valhrona Chocolate Pot

*

Coffee and mince pies

For groups of up to 20 guests, Aspen Fries available as a supplement at £2.00 per person

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***



Canapés List

Please select up to 5 canapés from the list. Prices are set per item.

Fish

Formans London Cure Smoked Salmon Crostini £2.00
Dressed Dorset Crab on Toast £2.50

Meat and Poultry

Chicken Cigars with Almond and Cinnamon £2.50
Duck Spring Rolls with Plum Sauce £2.50
Mini Yorkshire Pudding with Grilled Beef Fillet and Horseradish £3.50

Vegetarian

Wild Mushroom Arancini with Truffle Mayonnaise £2.00
Mini Welsh Rarebit £1.50
Filo Tartlets with Wild Mushrooms and Thyme £2.50

Dessert

Chocolate Brownie £1.50
Mini Lemon Tart £1.50
Mini Valhrona Hot Chocolate Pot £2.00

Substantial canapés at £4.50 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup
Almond Coated Chicken Goujons with Aioli
Saffron Risotto
Rare Tuna Salad with Soy and Ginger Dressing
Lemon Sole Goujons and Tartare Sauce
Macaroni Cheese with Crispy Bacon