

## Spring & Summer Three Course Menu

£49.75 per person

Includes chef's choice of four canapés per person during reception,  
after dinner tea, coffee and petit fours

*Please select one dish from each course for all guests*

### Starter

**House cured salmon gravlax**  
fennel salad, crisp caper and lemon

**Ox cheek ravioli**  
grilled asparagus, broad beans, semi-dried tomatoes and wild garlic sauce

**Chicken liver mousse**  
carpaccio of radish, pickled mushroom and toasted hazelnuts

**Mushroom terrine**  
toasted brioche and herb salad

### Main

**Corn fed chicken breast**  
fricassee of asparagus and broad beans, tarragon and white wine reduction

**Pan-fried salmon**  
steamed Chinese cabbage, wild rice, chilli and ginger glaze

**Baked pork belly**  
warm potato salad, black pudding and cabbage

**Baked goat's cheese cake**  
balsamic roasted radicchio, red pepper glaze and frisse leaves

### Dessert

**Lemon tart**  
blue berry compote and Chantilly cream

**Strawberry Pavlova**  
with sweet balsamic

**Chocolate tart**  
coffee cream and amaretto

## Spring & Summer Three Course Menu

£56.00 per person

Includes chef's choice of four canapés per person during reception,  
after dinner tea, coffee and petit fours

*Please select one dish from each course for all guests*

### Starter

#### **Pan-roasted scallops**

black pudding risotto cake and pea purée

#### **Soft shell crab salad**

brown crab mayonnaise, crab bon bon

#### **Roast quail breast 'Siciliana'**

pine nuts, bulgur wheat and golden raisin dressing

#### **Terrine of summer vegetables**

chicory salad, Champagne vinaigrette

### Main

#### **Baked lamb rump**

smoked aubergine purée, boulangere potato wedges, spring greens

#### **Pan-fried beef fillet**

beef cheek croquette, field mushroom purée and seasonal greens

#### **Roast cod**

langoustine, broad beans and pea velouté

#### **Wild mushroom and potato galette**

truffled peas and asparagus, pea shoots

### Dessert

#### **Floating islands**

chilled strawberry consommé, crispy meringue

#### **Crème brûlée**

made with white chocolate and passion fruit, vanilla wafer

#### **Berry parfait**

basil and vanilla syrup

*Please note that all prices quoted are exclusive of VAT at the current rate*