

Function menu 2017

£42.50 per person 3 course menu (£44.50 inclusive of tea, coffee and petit fours)

Starters

Recommendations for spring and summer

Seasonal soup (v)

Grilled asparagus, poached egg, hollandaise sauce, truffle foam (v) (In prime season from May till July)

Parma ham with heirloom tomato and mozzarella, basil pesto, glazed balsamic

Crayfish cake, guacamole, saffron aioli, watercress and radish salad

Citrus cured salmon, fennel, avocado and citrus salad

Tuna tartare, wasabi mayonnaise, oriental flavours

Recommendations for autumn and winter

Deep fried goat's cheese, tomato chutney, frisee and fine beans salad (v)

Enriched ham hock terrine, homemade piccalilli

Five spiced smoked duck breast, textures of beetroot and orange

Soused mackerel, pickled vegetables, sauce vierge

Mains

Recommendations for spring and summer

Spring vegetable risotto, parmesan, tomato essence (v)

Spinach, ricotta, sweetcorn and confit bell pepper struddle, red pepper coulis, petit salad. (v).

Parma ham wrapped Chicken supreme, white onion puree, pea's feves braised baby gem and mini fondants

Pan-fried sea bass fillet, ratatouille, wilted spinach, herb gnocchi

Pan-fried Cod fillet, crushed peas and broad beans with marjoram, cockle beurre blanc

Rump of spring lamb, dauphinoise potato, wilted spinach, confit shallots, aubergine puree

Recommendations for autumn and winter

Wild mushroom ravioli, sage butter and pine nut beurre noisette (v)

Cider braised pork belly, pancetta wrapped pork fillet, creamy mash, apple puree and sage tempura

Pan-fried stone bass, crab gnocchi, pak choi, crab and ginger sauce.

Roast beef medallion, celeriac puree, truffle mash, spinach, wild mushrooms

Desserts

Recommendations for spring and summer

Strawberry parfait with vanilla panna cotta, compressed strawberries

Summer fruit Pavlova with vanilla ice cream

Buttermilk panna cotta, summer berries

Bourbon vanilla crème brulee, short bread

Calamansi lemon tart with dark chocolate sorbet

Flavours of black forest (Rich chocolate torte, cherry puree, cherry sorbet and Chantilly cream)

Recommendations for autumn and winter

Pear and almond frangipane, vanilla ice cream, cardamom sauce

Plum and crumble, granola, yoghurt sorbet

Steamed orange pudding, clotted cream, Grand Marnier sauce

Selection of British and French cheeses, grapes, celery, quince cake, and crackers

Additional bespoke pre starter, fish and sorbet courses are available