

## GROUPS & EVENTS MENUS

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Champagne

**From £50.00 per bottle**

Wine

**From £19.75 per bottle**

Beer

**From £4.60 per bottle**

Spirits

**From £5.00**

Mineral water

**From £3.50 per bottle**

Soft drinks

**From £3.50 per bottle**

### Enhance your experience with an addition of:

Chef's selection of canapés

**£10.00 per person**

Additional cheese course

**£8.00 per person**

Tea and coffee

**£2.50 per person**

Coffee and petits fours

**£3.50 per person**

*A 12.5% discretionary service charge will be added to your final bill*

*We cater for all dietary requirements separately*

All of our food and beverage prices are inclusive of VAT at the current rate  
Please note certain dishes are subject to change dependent on seasonal produce

**GROUPS MENU**  
*(Available Monday to Saturday)*

**Starters**

Cream of parsnip soup, tarragon, croutons  
Ruby beetroot Carpaccio, goat's curd, shaved chestnuts, pumpkin raisin toast  
Treacle cured salmon, gribiche, heritage radish

**Main courses**

Roasted winter vegetables, soft polenta, pine nuts  
Whole roasted plaice, Shetland mussels, charlotte potatoes,  
sea vegetables, fennel cream  
Red wine braised shoulder beef, horseradish mash, creamed mushrooms, curly kale

**Desserts**

Pistachio & blackberry bakewell, Tonka bean ice cream  
Toffee apple cheesecake, calvados, apple sorbet  
Chestnut mousse, chocolate, poached pears, pear sorbet

**£45.00 per person**

**CHEF'S DINING EXPERIENCE**  
*(Available Monday to Saturday in our Private Dining Rooms only)*

*Our chefs will create a bespoke tasting menu  
based on the day's freshest market produce*

**The package includes**

A glass of Champagne on arrival

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Chef's selection of canapés

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5 course tasting menu

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Tea / coffee and petits fours

**£75.00 per person**

All of our food and beverage prices are inclusive of VAT at the current rate  
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### SET LUNCH MENU

*(This menu is served Monday to Saturday for lunch – Not available in December)*

Mushroom soup, crème fraîche, croutons  
Dill cured salmon, cucumber, water melon, mint  
Duck rilette, pickles, chargrilled bread

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Fillet of sea bream, Niçoise salad  
Ballotine of chicken, truffle mash, spring onion  
Pea and courgette risotto, Parmesan cheese

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Egg custard tart, blackberry ice cream  
Banana bread, sesame, pineapple  
Milk chocolate mousse, honey comb ice cream

**Two Courses £21.00 per person**

**Three Courses £24.00 per person**

*Please kindly note that this is a sample menu  
and subject to change on the day*

## SUNDAY MENU

*(Available for lunch and dinner on Sundays)*

Soup of the day

Tea cured salmon, blood orange, beetroot, mache

Pear and chicory salad, salted walnuts, blue cheese

Ham hock and foie gras, pear puree, hazelnut salad

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Roast Hereford rump beef, Yorkshire pudding, horseradish cream

Roast Dingley Dell pork, crackling, apple sauce

Herb crusted cod loin, buttered leeks, fennel cream

Vegetarian roast, fruit and nut stuffing, seasonal vegetable

Served with: Roasted potatoes, parsnips, squash, hispi cabbage  
roasted carrots, Yorkshire pudding

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Banana tart Tatin, honey comb ice cream

Vanilla brûlée, lemon and thyme ice cream

Lime cheesecake, ginger beer sorbet

Chocolate brownie, milk Ice cream

**£35.00 per person**

*Please kindly note that this is a sample menu  
and subject to change on the day*

## **GROUPS FESTIVE SEASON MENU**

*(Available Monday to Saturday from 24<sup>th</sup> November to 24<sup>th</sup> December)*

### **Starters**

Broccoli and Stilton cheese soup, croutons  
Baked Brie, red onion marmalade, walnut brioche, port wine  
Lancashire duck liver pâté, plum chutney, onion toast  
Beetroot cured Scottish salmon, horseradish, fennel and orange salad

### **Main courses**

Norfolk bronze turkey breast, stuffing, chipolata, potatoes, cranberry sauce  
Welsh braised lamb neck, truffle mash, curly kale, roasted onions  
Herb-crusted cod loin, charlotte potatoes and spinach, anchovy butter  
Roasted butternut squash, sweet potato purée, lentil dressing

### **Desserts**

Christmas pudding baked Alaska  
Black Forest cherry trifle  
Profiteroles with coffee and caramel  
Lincolnshire cheddar cheese, savoury scones, fig jam

**£45.00 per person**

We also offer a lunch menu for £35.00 per person available from Monday to Friday  
Please contact us for more details

## MEETING BREAKS

Selection of tea and coffee with assorted biscuits

**£5.00 per person**

Selection of tea and coffee with assorted pastries

**£7.00 per person**

Selection of tea and coffee with assorted cakes

**£7.00 per person**

## BREAKFASTS

### Cold Breakfast

Freshly squeezed orange and grapefruit juices

Seasonal fruit salad

Homemade Danish pastries and croissants  
with butter, marmalade and preserves

Selection of breakfast cereals and muesli

Vanilla yogurt, granola and fruit compote

**£16.00 per person**

### Hot Breakfast

The above 'Cold Breakfast' selection including a choice  
of one of the following options for the whole table:

Scrambled eggs with smoked salmon

or

Full English breakfast

**£22.00 per person**

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### **DAY DELEGATE RATE**

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

Plasma screen and flipcharts

**£45.00 per person**

#### **The following additional options are available:**

Cold Breakfast

**£9.00 extra per person**

Hot Breakfast

**£15.00 extra per person**

**Three course lunch menu**

Price on request