

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