



Menu A

£45.00 per person

Tortano Sourdough Bread and Pitted Harlequin Olives



Loch Duart Salmon Tartare
chilli, avocado, Melba toast

Macaroni Cheese Gratin
Spring peas, broad beans, pesto

Asparagus Mimosa
green herb salad



Cod and Salmon Fishcake
spinach, parsley sauce

Corn-fed Chicken
Spring greens, truffle potatoes, Madeira jus

Summer Vegetables
mixed grains, goat's cheese

*served with green herb salad,
sautéed French beans with lemon and garlic oil*



Sticky Date Pudding
toffee sauce

Mars Bar Cheesecake
crème fraîche



Infused Teas or Coffee

Aspen fries with parmesan and truffle oil are available as a supplement at £3.50 per portion

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



Menu B

£55.00 per person

Tortano Sourdough Bread and Pitted Harlequin Olives



Dorset Crab

avocado, Melba toast

Pulled Pork

Yorkshire pudding, caramelised apples, Calvados jus

Baby Kale Salad

pecorino, walnuts



Sea Bream

salsify, creamed artichokes, spiced tomato dressing

Welsh Lamb Rack

herb crust, Spring peas, broad beans, rosemary jus

Spiced Lentils

aubergine purée, roast aubergine

*served with Charlotte potatoes with pea pesto,
roasted broccoli, paprika vinaigrette and Marcona almonds*



White Chocolate and Earl Grey Crème Brulee

Glazed Lemon Tart

lemon granita



Infused Teas or Coffee

Aspen fries with parmesan and truffle oil are available as a supplement at £3.50 per portion

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



Menu C

£70.00 per person

Tortano Sourdough Bread and Pitted Harlequin Olives



Bloody Mary Gazpacho Shot



Cornish Lobster Salad

horseradish potatoes, crispy pancetta, chives

Beef Carpaccio

'Harry's Bar' style

Brittany Whole Globe Artichoke

hazelnut dressing, Spring salad



Seared Tuna Loin

pistachio crust, aubergine caviar, fennel salad

Tournedos Rossini

fillet steak, foie gras, spinach, truffle jus

Roasted Savoy Cabbage

saffron, black truffle

Char-grilled Whole Cornish Lobster (£10.00 supplement)

garlic, herb butter

*served with truffle creamed potatoes, Manuka honey roasted heritage carrots,
lettuce heart and wild herb salad*



Champagne Jelly

mixed berries

Warm Valhrona Chocolate Pot

Neal's Yard Cheese

Orkney oat cakes, fig chutney

selection of Port, Cognac and pudding wine from our trolley



Infused Teas or Coffee



Canapés

minimum order of 25 per selected canapé

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

Dessert

Chocolate brownie £1.50

Mini lemon tart £1.50

Mini Valhrona hot chocolate pot £2.00



Substantial canapés

£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