

FINE DINING
Conference & Banqueting



CHOICE MENU

Fine Dining



Please choose one menu for your party and if required a vegetarian option

2 Course Menu £32.00

3 Course Menu £42.00

Starters

Smoked chicken tian with cucumber salad, avocado and crème fraiche, sea salt crouton

Baby chicken, carrot and pistachio terrine, pickled carrots with wild mushrooms and toasted brioche (GF)

Forman's smoked salmon, horseradish cream, caper berries, shallots, lemon and brown bread and butter (GF)

Ham hock terrine, home made piccalilli, toasted sour dough

Soup

Hampshire mushroom with thyme croutons and truffle oil

Heritage tomato and kalamata olive with a pastry twist

Celeriac cream with rosemary and olive oil crostini

Main Courses

All main course dishes are served with seasonal vegetables

Roasted cod, buttered green beans, saffron potatoes and pimento salsa

Pavé rump of beef, Lancashire potatoes, red wine sauce

Roast sirloin of beef, glazed mushrooms, thyme roast potatoes, bone marrow and shallot sauce

Lamb tagine, saffron couscous, chick peas and coriander sauce

Grilled fillet of salmon, fondant potatoes, braised fennel and saffron sauce

Fillet of pork, bramley apple, creamed potatoes and Savoy cabbage

Desserts

Orange tart with orange cream and zest

Baked blueberry cheesecake with passion fruit purée

Strawberry cheesecake terrine with black pepper cream

Chocolate and cherry tart with white chocolate sauce

Pineapple, orange, mango and melon platter

Lemon crème brûlée, sweet vanilla sugar, citrus biscuit (GF)

Coffee and Chocolates (Included with the three course menu) £3.90

Cheese Platter £65.50

For a table of 10 persons

Mature Truckle cheddar, Bishop Stilton, Somerset brie, served with grapes, raisin and walnut bread and quince jelly

GF – Gluten Free

VEGETARIAN & VEGAN

Fine Dining



Please select your vegetarian or vegan options from the selection below:

Vegetarian

Starters

Asparagus spears with quail's eggs and petite herb salad

Goat's cheese, sun-dried tomato and basil terrine with toasted brioche

Mains

Wild mushroom ravioli, rocket pesto and parmesan shavings

Asparagus and baby leek parcel with hollandaise sauce

Spinach and pecorino cheese tart with vine cherry tomato and truffle oil

Vegan

Starters

Marinated Mediterranean vegetables with hummus and pitta bread

Seasonal vegetable soup with gluten free croutons

Mains

Spicy mixed bean casserole with pilaf rice

Wilted spinach and oyster mushrooms with organic penne pasta

Desserts

Homemade orange sorbet with polenta biscuit

Covent Garden fruit platter