

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 plum tomato and mozzarella, basil oil

Crayfish cake, guacamole, lemon mayonnaise, watercress salad

Smoked haddock tartar, quails egg, avruga caviar, basil pesto

Dressed crab salad, homemade blinis, avocado puree, brown crab mayonnaise

Recommendations for autumn and winter

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

Enriched ham hock terrine, homemade piccalilli

Home smoked salmon, horseradish cream, beetroot puree, and baby beetroot

Guinea fowl pressing, date puree, earl grey soaked raisins

Mains

Recommendations for spring and summer

Spring vegetable risotto, parmesan, tomato essence (v)

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

Parma ham wrapped Chicken breast stuffed wild mushroom mousse, fondant potato, pak choi, baby onions

Pan-fried sea bream fillet, ratatouille, saffron potato, crispy roquette

Pan-fried Cod fillet, braised baby gem, onion puree, pancetta crisp, peas and feves

Rump of spring lamb, dauphinoise potato, spring cabbage, red wine poached baby onion, 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 hake, pearl barley risotto, crab gnocchi, 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

Bourbon vanilla crème brulee, short bread

Vanilla cheese cake, blue berry compote

Lemon tart with raspberry sorbet, fresh raspberries

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

Recommendations for autumn and winter

Almond and raspberry tart, Amaretto sauce

Warm savarin, rum and raisin ice cream, winter fruits

Sticky toffee pudding, clotted cream, butterscotch sauce

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

Additional bespoke pre starter, fish and sorbet courses are available