

Pre Dinner Reception

Option 1

Olives
Suffolk charcuterie
Roasted nuts
Glass of Bollinger Special Cuvée NV
£27.50 per person

Option 2

Salmon roe with blinis
Truffled croquettes
Lobster vol-au-vent
Glass of Bollinger Special Cuvée NV
£36.50 per person

Option 3

Dressed oysters
Caviar with traditional accompaniments
Glass of Bollinger Special Cuvée NV
£63.50 per person

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.
All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Harben Room at The Pen

3 courses

Starters

Wild Mushrooms

Herb mousseline, truffle velouté, St Ewe egg, celery leaf

Cured Chalk Stream Trout

Watercress, trout roe, Hambleton sauce

Mains

Cornish Cod

White wine cockles, melted leeks, seaweed

Sutton Hoo Chicken

Roast salsify, spring onion, trompette

Desserts

Black Forest Gateau

Chocolate curls, English cherry, ripple ice cream

Peach Melba Pavlova

Lemon verbena, peach ice cream

£70

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Harben Room at The Pen
3 courses

Starter

Seared Orkney Scallops
Violina pumpkin, pumpkin seed praline, clementine

Main

Sirloin and Rib of Dexter Beef
Oyster, turnip, horseradish

Dessert

Black Forest Gateau
Chocolate curls, English cherry, ripple ice cream

£95

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Harben Room at The Pen
5 courses

Selection of canapes

Courses

Hot smoked sea trout
with caviar, English muffins and lemon

Roast Scottish scallops
with caramelised cauliflower and shellfish bisque

Fillet of venison wellington
with Wiltshire truffle creamed potato and purple sprouting broccoli

Roast pear ice cream
with Babycham granita

Prune and vanilla custard tart
with Armagnac ice cream

£120

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