

Template Menu

DINING MENU

BRONZE - Please select one starter, one main and one dessert (all guests must have the same menu and we will endeavour to cater for dietary requirements)

£37.00 TWO COURSE | £45.00 THREE COURSE | £55.00 FOUR COURSE EX. VAT PER PERSON

STARTERS

Ham hock and caper terrine, spiced apple chutney, onion seed cracker

Beetroot cured salmon, yuzu puree, pickled and roasted beetroot

Celeriac and apple soup, toasted hazelnuts, chive oil (V)

Roasted beets, blood orange, goat's curd, watercress (V)

MAINS

Poached and roasted chicken, dauphinoise potatoes, buttered chard, marsala sauce

Roast fillet of salmon, creamed fennel, boxty pancake, lemon beurre blanc

Roast guinea fowl, pancetta, creamed cabbage, pumpkin puree, smoked mash

Baked potato gnocchi, squash puree, roast squash, toasted seeds (V)

DESSERTS

Chocolate delice, honeycomb, coconut tuille

Lemon cheesecake, burnt lemon gel, lime granite

Buttermilk pannacotta, ginger crumb, vanilla poached orange

Lemon posset, fennel biscotti (V)

SILVER - Please select one starter, one main and one dessert (all guests must have the same menu and we will endeavour to cater for dietary requirements)

£45.00 TWO COURSE | £65.00 THREE COURSE | £75.00 FOUR COURSE EX. VAT PER PERSON

STARTERS

Soused mackerel, BBQ cucumber, dill emulsion, chervil

Crispy goat's cheese, beetroot pannacotta, pine nut crumb, truffle dressing

Chicken and tarragon terrine, date puree, sage cracker, confit tomatoes

Cumin roasted heritage carrots, BBQ tomato, tahini dressing (V)

MAINS

Braised lamb, spinach puree, pickled salsify, pommes anna, rosemary jus

Malt braised beef cheek, roast artichoke puree, pickled cabbage, mustard sauce / oxtail sauce

Roast cod, watercress puree, salt cold croquette, black garlic puree, lemon dressing

Mushroom ravioli, wild mushroom, rocket pesto, smoked almond crumb (V)

DESSERTS

Chocolate delice, salt caramel, orange sorbet, sesame wafer

Apple tart tatin, tonka bean ice cream, apple sherbet

Cambridge burnt cream, lavender shortbread, blackberry sorbet

Vanilla set yoghurt, poached fruits, passion fruit granite (V)

GOLD Please select one starter, one main and one dessert (all guests must have the same menu and we will endeavour to cater for dietary requirements)

£65.00 TWO COURSE | £75.00 THREE COURSE | £85.00 FOUR COURSE EX. VAT PER PERSON

STARTERS

Seared scallop, golden raisin & caper puree, smoked roe, oyster leaf, apple

Seabass ceviche, avocado puree, blood orange, caviar, squid ink cracker

Scottish game terrine, smoked pear, mustard quince puree, brioche crumb

Panko breaded duck egg, courgette ribbons, celeriac remoulade (V)

MAINS

Roast duck breast, crumbed leg, sour cherries, salsify, confit potatoes

Venison loin, pickled red cabbage, squash puree, wild mushroom, cocoa nib sauce, juniper oil

Halibut fillet, roast cauliflower puree, thyme fondant, crispy oyster, pastis sauce, seaweed

Spiced sweet potato cake, confit garlic, spinach, coconut and lime leaf sauce (V)

DESSERTS

Chocolate delice, salt caramel, orange sorbet, sesame wafer

Lemon verbena cream, vanilla macaroon, charred lemon

Pistachio cake, roasted strawberry, rhubarb sorbet

Chocolate ganache, caramelised chocolate, burnt orange, honeycomb (V)