

Please select one starter, one main dish and one pudding for the whole party

Three course menu £49 per person

Includes freshly brewed Fairtrade coffee, herbal teas and petit fours

Starter

Fish

- Japanese style tuna tartare, miso, charred cucumber, sunflower, pine nuts, lotus root *TN* (£2.50 supplement)
 - Black mustard spiced Dorset crab cake, smoked garlic & charcoal aioli, pickled lime *MI, CR*
 - Cod brandade, Uslu olives, sumac, Arbequina olive oil, smoked anchovy crisp *MI, GL*

Meat

- Iberico ham, kohlrabi, turnips, katuso dashi, ice wine vinegar
- Yorkshire game terrine, scotch quail egg, quince & cinnamon chutney, chicory, brioche *MI, GL*
- Crispy juniper cured pork cheek, sauerkraut, ravigote sauce, shaved dill pickles *MI, GL*

Vegetarian

- Brined heritage beetroots, dill, sheep's curd, fermented honey, hazelnuts *MI, TN, V*
- Artichoke, parmesan & lemon gratin, pomegranate, thyme, steeped pistachio *MI, TN, GL, V*
- Cauliflower panna cotta, smoked almonds, saffron, sherry vinegar, golden raisins *MI, TN, V*

Main

Fish

- Pan fried Sea bass, tarka dhal, crisp baby fennel, coriander salad *MI*
- Sea trout, harissa spiced cauliflower, brown shrimps, parsnip skordalia *MI, GL, CR*

Meat

- South Downs lamb rump, braised shoulder, charred onion puree, cocotte potato, lovage *MI* (£3.50 supplement)
- English sirloin, spiced brisket, turnip fondant, whipped olive oil potatoes, beef juices *MI* (£4.50 supplement)
 - Corn fed chicken, wild mushroom fregula, crisp artichokes, chicken & parmesan broth *MI, GL*
 - Roast & confit Gressingham duck, cavolo nero, potato & rosemary terrine, Zinfandel *MI*

Vegetarian

- Butternut squash, parsley risotto, smoked almonds, ragstone goats cheese *MI, TN, V*
- Celeriac, cep & truffle cake, winter green puree, spring onion, pea cress, poached egg *MI, V*
 - Spiced chick pea patties, coconut, curry leaf, yogurt, charred lime *MI, V*

Pudding

- Banana bread, candied pecan, buttermilk custard, Peruvian bitter chocolate aero *MI, GL, TN*
 - Kentish orchard fruit & brioche pudding, yoghurt, apple & blackberry crisp *MI, GL*
- Comice pear & anise parfait, walnut & oat granola, liquorice meringues, yuzu powder *MI, GL, TN*
 - Sea salted milk chocolate tart, Seville orange cream, pistachio meringues *MI, GL, TN*
- Yorkshire custard tart, poached Yorkshire rhubarb, lemon verbena, rhubarb fool *MI, GL*
 - Lemon & thyme curd, blackberries Breton shortbread, toasted coconut *MI, GL*
- Italian espresso, milk chocolate & mascarpone trifle, cardamom & rose crumb *MI, GL, TN*

VE – vegan / V – Vegetarian / GL – Gluten containing cereals / CR – Crustaceans / MO – Molluscs / PN – Peanuts / TN – Tree Nuts / MI – Milk

If you have a food allergy to anything apart from the 6 listed allergens, please check with a member of the catering team for more information and so that we can guide you to make a safe food choice.

All prices are exclusive of VAT