



1. Churchill Dinner Package (3 course)

Starters

Jerusalem artichoke soup with truffle oil and micro cress (V)

Roasted Tian of Mediterranean vegetables with tomato sauce and herbs (V)

Chicken liver parfait with ale chutney and chive crostini

Chicken and black pudding terrine with piccalilli brioche toast

Main Course

Roasted Lamb rack and Lamb shank terrine with bubble and squeak, pumpkin puree and glazed winter vegetables with rich red wine sauce (*Supplement)

Surf and turf with chimichurri sauce and compressed potato (*Supplement) (sirloin steak with grilled king prawns)

Roasted butternut and tarragon tart with a poached hen's egg, and crushed peas with butter sauce (V)

Italian tomato and pearl barley risotto with basil, green olives and fresh plant-based cheese shavings (V)

Garlic and thyme infused roasted chicken supreme with potato terrine, sautéed vegetables and tarragon sauce

Pan-fried seabass with split pea dahl, spiced cauliflower and coriander yogurt dressing

Hereford Beef fillet with mushroom gratin, dauphinoise potato, vegetables and red wine sauce (*Supplement)

Dessert

Sticky toffee pudding with warm caramel sauce and Madagascan vanilla ice-cream

Dark chocolate opera with blueberry and lavender ice-cream

Home-made gluten-free dark chocolate brownie with pistachio ice cream
Pear Tart Tatin with lychee sorbet (V)

Passion fruit tart with mango sorbet (V)

Please choose a dish from each section, Dishes marked with * Supplement of £10 applies



2. Leadership Dinner Package (5 course)

Amuse-bouche

Tomato and red onion bread and butter pudding

Starters

Devon crab with avocado and crustacean vinaigrette

Jerusalem artichoke soup with truffle oil and micro-herbs (V)

Roasted Trian of Mediterranean vegetables with tomato sauce and herbs

Chicken liver parfait with ale chutney and chive crostini

Chicken and black pudding terrine with piccalilli brioche toast

Escabeche of mackerel with cucumber and quinoa

Main Courses

Roasted Lamb rack and lamb shank terrine with bubble and squeak, pumpkin puree, glazed winter vegetables and red wine sauce

Surf and turf with chimichurri sauce and compressed potato (Seared 6 oz sirloin steak with grilled king prawns)

Roast butternut squash and tarragon tart, poached hen egg, crushed peas butter sauce (V)

Italian tomato and pearl barley risotto, basil and green olives with fresh plant-based cheese shavings (V)

Garlic and Thyme infused roast chicken supreme with potato terrine, sautéed vegetables and Tarragon sauce

Pan fried seabass with split pea dahl, spiced cauliflower and coriander yogurt

Hereford Beef fillet with mushroom gratin, dauphinoise potato, vegetables and red wine sauce

Please choose a dish from each section, Dishes marked with * Supplement of £10 applies



Desserts

Sticky toffee pudding, warm caramel sauce, Madagascan vanilla ice cream

Dark chocolate opera, blueberry and lavender ice cream

Pear Tart Tatin, lychee sorbet (V)

Passion fruit tart, mango sorbet (V)

Home maid switch room gluten free dark chocolate brownie, pistachio ice-cream

Cheese Platter

Selection of Harvey and Brockless cheeses with fresh grapes, quince jelly, celery, crackers and chutney



3. Bowl Food Menu

Cold Dishes

Crayfish and avocado cocktail with Marie rose sauce (NGCI)(DF)

Sautéed mushroom and roasted leek and Haricot vert salad with truffle vinaigrette(V)(NGCI)(DF)

Sumac roasted squash with feta cheese and pomegranate (V)(NGCI)

Bocconcini, red and yellow cherry tomato, pesto(V)(NGCI)

Gazpacho salad, siracha dressing (VEG)(NGCI)(DF)

Lentil and cauliflower tabbouleh with mint and lemon, pomegranate (VEG)(NGCI)(DF)

Hot Dishes

Roast spiced cauliflower with split-pea dahl, flat-bread and minted yoghurt (V)

Chicken Teriyaki with steamed rice

Bangers and mash with onion gravy

Oriental braised beef with potato gnocchi

Thai Prawn curry with steamed rice and crispy onions (DF)

Roasted Scottish salmon with crushed new potato and dill mayo (GF)

Moroccan lamb tagine with apricot cous-cous and toasted almonds (DF)

Patatas bravas (NGCI)(DF)

Three bean paella with peas and roasted sweet peppers (VEG)(NGCI)(DF)

Desserts

Lemon meringue pie

Home-made gluten free brownie (GF)

Pecan tart

Lemon posset biscotti crumble

Please choose a dish from each section, Dishes marked with * Supplement of £10 applies



4. Canape Menu

Savoury

Salmon gravadlax with wasabi mayo (GF)(DF)
Wiltshire ham, English mustard, cornichon on toast (DF)
Rare roast beef on mini Yorkshire pudding, horseradish
Smoked duck breast with rhubarb and Bramley apple chutney (DF)
Sun dried tomato and blue cheese tartlet (V)
Quail egg fritters(V) (DF)
Roasted tomato, caramelized onion and cheddar bread and butter pudding(V)
Mini shepherd's pie
Chicken and chorizo arancini, aioli (DF)
Duck pancake spring onion and plum sauce (DF)
Cumberland cocktail sausages, honey and mustard glazed
Cajun chicken skewers (DF)(GF)
Bully beef and cheddar fritter, mustard vinaigrette (GF)(DF)

Sweet

Dark chocolate opera
Lemon meringue pie
Chocolate éclairs
Mini fruit tart



5. Buffet Menu

Cottage pie (GF)
Chicken Tikka Masala
Lancashire hot pot (GF)
Lemon and thyme corn fed chicken, Provençal sauce
Beef bourguignonne
Confit duck legs, braise red cabbage (GF)
Classic Mac and cheese
Fish pie (£5 supplement)
Garlic king prawns with lemon, garlic and herb (*supplement)

Served with,
Mashed potato (GF)
Mix garden salad
Tossed green beans (GF)(DF)(VEGAN)
Artisan bread

Please choose a dish from each section, Dishes marked with * Supplement of £10 applies



6. Grazing Bites Menu

Lamb, rosemary and pine nuts sausage roll
Chicken chorizo arancini, aioli (GF)
Falafel, mint yogurt (V)(GF)
Chicken teriyaki sesame skewer (GF)(DF)
Pulled pork wrap, homemade coleslaw, BBQ sauce
Vegetable frittata (V)(GF)
Oriental glazed chicken wings, blue cheese dip
Prawn filo, sweet chilli dip (£5 supplement)
Hoisin duck spring roll
Lamb Kofte kebab, mint yogurt

*Choose 3 option only