

Summer Dining Menu

Select one starter, one main course and one dessert for all the guests in your group (with the exception of specific dietary requirements).
A minimum number of 15 people applies to all dining packages.

Dining Menu 34.00

Ham hock terrine

green peas puree, brioche
muffin

Seared quail

giant couscous and
pomegranate salad

Red mullet escabeche

baby carrot, saffron oil

Gin cured salmon

pickled radish, lemon crème
fraiche

Heritage tomato

basil mascarpone (v)

28 days aged fillet of beef

raised short rib, green beans, mushroom ketchup**

Corn fed chicken breast

potato fondant, mushroom a la greque, truffle jus

Glazed pork belly

creamed spinach, apple puree & sage jus

Pan seared salmon

pomme puree, mussels and white wine cream

Curried sea bream

lemon rice, summer greens, cucumber raita

Wild mushroom and tarragon brick

zucchini ribbons olive and rucola (v)

Raspberry panna cotta

pink champagne jelly

Key lime trifle

candied star fruit

White Chokolatine

mango sorbet, pistachio crumb

Selection of continental cheese

homemade chutney and crackers **

Compressed seasonal fruit

mint syrup

** Supplement of £6 + VAT per person