These dishes have been designed to incorporate the finest ingredients and are expertly prepared by our award winning chefs. These items are suitable for parties of up to 330 in number.

**STARTERS**

Pan Roasted Scallops, Textures of Celeriac

Gateau of Smoked Mackerel, Granny Smith Apple, Pickled Cucumber

Pressed Terrine of Ham Hock, Pea Mousse, Toasted Farmhouse Loaf

Chicken Caesar, Focaccia Croutons

Roasted Red Pepper, Vine Tomato Soup, Basil and Parmesan Gnocchi (v)

Aubergine Cannelloni, Courgette, Pesto, Chickpeas (v)

Fennel Tarte Tatin, Crumbled Dolcelatte (v)

**MAIN COURSE**

Cumin Crusted Rump of Lamb, Boulangère of the Shoulder, Smoked Aubergine Purée, Garlic and
Thyme Jus

Slow Cooked Belly of Pork, Creamed White Onions, Smoked Bacon Mash, Steamed Greens

Corn Fed Chicken, Roasted Garlic, Thyme Sweet Potatoes, Wilted Spinach, Pan Juices

Carved Sirloin of Beef, Slow Braised Ragu of Beef, Fondant Potato, Greens

(£4 supplement per person)

Grilled Fillet of Bream, Leeks, Parmentier Potatoes, Grilled Tomato Sauce

Poached Pave of Salmon, Creamed Potatoes, Saffron and Herb Broth

Beetroot Spelt Risotto, Horseradish and Pickled Baby Beets (v)

Mosaic of Roasted Vegetables, Herb Bouillon (v)

**DESSERT**

Glazed Lemon Tar, Bitter Orange Sorbet

Warm Chocolate Fondant, Pistachio and Almond Ice Cream

Seasonal Fruit Crumbles, Ice Cream

Coconut Panna Cotta, Exotic Fruit Compote

‘Snickers’ - A Delice of Chocolate, Salted Peanut Caramel

Selection of Cheeses

Sliced Fresh Fruit

We can cater for most dietary needs with prior notice.

Please notify us of any specific needs you may have.