

## SEATED EVENTS MENU

**Styles of service: fixed choice @ £45pp or choice of 4 @ £55**

Fixed choice: please select one dish from each course for the entire party. (Max 100 guests)

Choice of 4: select four dishes per course, guests order from this selection once seated. (Max 45 guests)

### Starters

- Gruyère and caramelised onion shortcrust tart, quail egg (v)
- Grilled courgette tart, yellow peppers, buffalo mozzarella (v)
- Oysters, frozen red wine mignonette
- Smoked salmon, radish, caviar, baby herbs
- English crab martini, peas, sweet corn broth
- belowzero salt 'n' pepper prawns, chilli, coriander
- Grilled scallops on the half shell, spicy chipotle butter
- Steamed mussels, clams, wild garlic
- Crispy squid 'greek style', halloumi, oregano, lemon
- Duck breast cured and smoked, seared livers, red wine poached pear
- Crispy chorizo, stewed apples, cabrales blue
- Iberico ribs, smoky glaze, American slaw

### Mains

*(all served with appropriate sides)*

- Spinach and feta pie, butternut squash purée, pinenut dressing (v)
- Porcini mushroom risotto, thyme butter (v)
- Panfried Brim fillet, roast corn pepperonata
- Bass fillet, parsnip purée, vegetables a la grecque
- BBQ poussin, yoghurt marinade, baby aubergines
- Roasted pheasant, house-cured maple bacon, stewed apples
- Crispy duck confit, spring vegetables, pearl barley risotto, wholegrain mustard cream
- Four-hour roast pork belly, Spanish black pudding, mash, Granny Smith paste
- Braised and roasted pork neck, British asparagus, chilli onion paste
- Lamb rack, rosemary salt, pumpkin seed pesto
- British excellence centre cut beef fillet with pepper, truffle butter, sauté winter vegetables
- 'Steak & Chips': British excellence beef rump, house cut fries, béarnaise sauce

### Desserts

- Passion fruit and strawberry Eton mess, advocaat cream
- Roasted rhubarb, vanilla pannacotta, rhubarb sorbet
- Russian ricotta chesecake, white chocolate mousse, doughnuts
- "Banoffee" soufflé, toffee syrup, banana ice cream
- Frozen dark chocolate parfait, chocolate foam, candied pecan
- Hazlenut and chocolate fondant, butterscotch, clotted cream
- Selection of cheeses with home made flat bread and dried fruit "salami"