



SEATED EVENTS MENU

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

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

Roast butternut squash soup, vanilla crème fraîche
Poached pear salad, Shropshire blue, endive, celery, spiced pecans
Exotic mushroom & pumpkin tartlet, quail egg, rocket pesto
Seared scallops, pancetta, cauliflower purée, peanuts
Belowzero 'salt 'n' pepper' prawns, chili, garlic, coriander
Smoked salmon, pickled beetroot, caviar, wasabi crème fraîche
Crispy soft shell crab, chorizo, cucumber, avocado lime purée
Chicken liver & truffle parfait, fruit chutney, toasted brioche
Smoked wood pigeon, macerated figs, endive, almonds, maple yogurt
Beef carpaccio, parmesan, rocket cress, green olives, grissini
Grilled lamb cutlet, pickled carrots, potato purée, mint pesto

Mains

(All served with appropriate sides)

Cauliflower risotto, mascarpone, shallots, pine nuts, truffle oil
Butternut squash & feta pappardelle, spinach, pine nuts, sage, Parmesan oil
Grilled whole Lemon Sole, tomato, olives, sardines, basil, lemon butter
Spicy crab cake, avocado, cucumber, herb salad, lemon aioli
Cornfed chicken, pumpkin gnocchi, wild mushrooms, baby fennel, truffle jus
Roast partridge, confit red cabbage, raisins, chorizo, chestnuts, juniper jus
Confit duck leg, sweet potato mash, broad bean, chorizo, rosemary, red wine jus
Crispy pork belly, roasted apple, caraway, kale, black pepper caramel
Roast pork loin, apricot, sprouts, bacon, cabbage, roast potato, Port jus
Lamb rack, shoulder boudin, ratatouille, rosemary, potato annà, jus
Grilled beef fillet, wild mushroom fricassee, fondant potato, red wine jus

Desserts

Macerated peach meringue, passion fruit chantilly, pistachio sable
Apple upside-down cake, candied almonds, salted caramel ice-cream
Banana pannacotta, dark rum jelly, caramelized banana, pecans
Spiced caramel roulade, ginger cream, macerated figs, praline sauce
Chocolate tart, milk chocolate & Bailey's mousse, chocolate ice-cream
Strawberry cheese-cake, almonds, black berry compote
Pistachio brownie, chocolate ganache, vanilla ice-cream
Selection of cheeses, quince jelly, assorted biscuits
Fig & almond cheesecake, port glazed figs
Selection of cheeses, quince jelly, home made lavoche