



Banqueting Menus

Please select one starter, one main course and one dessert from the selection to create the same set menu for everybody in your party.

Vegetarians and any special dietary requirements can be catered for with prior notice.

Please note that some of our dishes may contain traces of nuts or genetically modified ingredients; please ask for further details

Three courses including coffee and truffles - £37.50 per person

A discretionary 10% service charge will be added to your final account.

April to September 2014

Heritage tomato tarte tatin, goat's cheese, basil oil, purslane (v)
Woburn Park wood pigeon salad, roasted beets, hazelnut and pomegranate dressing
Tian of Brixham crab and avocado, English garden cress,
coriander infused oil (£2 supplement)
South Downs rabbit terrine, pickled Girolle mushrooms, baby beetroot salad
Scottish smoked salmon, classic garnish (£2 supplement)
Watts Farm pea and ham hock soup, marjoram, crème fraîche
Asparagus and Parma ham feuilleté, chive lemon butter

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Free range Norfolk chicken supreme, pistachio, thyme, mustard
grain sauce, sautéed greens, sassy potatoes
Fillets of Cornish sea bass, crushed Jersey potatoes, crab and
mango salsa, sugar snap peas, parsley pesto
Gloucestershire Old Spot pork cutlet, purple potatoes, runner beans,
apple and chervil compote
Baked ricotta cake, roasted cardamom vegetables, baby leaves, pesto (v)
Buccleuch Sirloin steak, hand cut chips, grilled field mushrooms,
roasted cherry tomatoes (£4 supplement)
Pavé of Scottish salmon fillet, potato galette, warm peppers
and feta cheese salad, citrus vinaigrette
Rump of Braxted Park lamb, wild mushroom rosti, buttered leeks,
juniper and rosemary jus
Minted pea and broad bean risotto, pea shoots, Parmesan shavings (v)
Loin of New Forest venison, colcannon, glazed baby onion,
Chantenay carrots (£2 supplement)

Additional bowls of vegetables per 10 people - £10 each

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Rhubarb tarte tatin, mascarpone, vanilla and ginger syrup
Chocolate and amaretto truffle, vanilla cream, almond biscuits
Classic lemon tart, minted raspberry compote, lemon curd ice cream
Vanilla scented pannacotta, green apple and gooseberry compote
Summer pudding, strawberry and Champagne mascarpone
Salted cashew nut and chocolate tart, caramel sauce, white chocolate Anglaise
Macerated strawberry salad, basil sorbet

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Cheese boards £35.00 each (serves 10 people)

October 2014 to March 2015

Spiced fish soup, red mullet, tapenade
Smoked Gressingham duck, green leaves, figs, candied walnuts, port wine reduction
English goat's cheese beignet, spinach and apple salad, hazelnut dressing (v)
Confit of Gloucestershire Old Spot pork belly, chorizo, apple purée, marinated butter beans
Brixham crab and spinach salad,
artichoke, green beans, cockles and chives vinaigrette (£2 supplement)
Curried butternut squash soup, coconut cream, coriander (v)
Game and foie gras terrine,
spiced pear, endive and tea soaked raisin salad (£2 supplement)

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Dedham Vale beef Wellington, horseradish potatoes, buttered leeks,
candied shallots, red wine jus (£6 supplement)
Wilted spinach and wild mushroom risotto, rocket, pecorino shavings (v)
Rump of Braxted Park lamb, fondant potatoes, carrot purée, curly kale
Roasted Atlantic cod, celeriac and truffle mash, spinach, watercress sauce
Orange and maple Gressingham duck breast, sautéed bok choy, sweet potato, spiced jus
Pumpkin ravioli, curly kale, cashew nuts, feta cheese, merlot dressing (v)
Free range Norfolk chicken stuffed with mushroom and hazelnuts, Swiss chard, balsamic onions
Oven baked North Sea halibut, white bean, clam, leek, mussel and chorizo broth
Roast New Forest fallow venison, roasted squash, fondant potato, baby turnips (£2 supplement)

Side bowls of vegetables £10 each

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Gingerbread, cinnamon and vanilla brûlée, roasted plums
Warm chocolate fondant, pistachio ice cream, caramel sauce
Pear, almond and butterscotch tart, clotted cream, caramel brittle
Baked Alaska, warm black cherries, kirsch sauce
Buttermilk pudding, black cardamom figs
Sticky toffee pudding, banana and toffee ripple
Caramelised oranges, rosemary syrup, honey and ginger ice cream

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