FINE DINING MENU

2018 Private Event Menu

Pick one selection from each course plus a vegetarian option if required.

Served with coffee & chocolates

£30 per guest

STARTERS
Butternut squash soup, chive crème fraiche, wholemeal bread
Chicken, tarragon and wild mushroom terrine prune and brandy compote
Home smoked duck breast, poached pear, watercress, mustard dressing
Beetroot cured salmon, pickled baby carrots and red onion, dill crème fraiche
Smoked haddock chowder, poached egg, chervil
Baby goat’s cheese, rocket, roast sweet potato, chick pea salad, black olive crouton

MAINS
Roast sirloin of beef, roast potatoes, roast parsnips and carrots, Yorkshire pudding, red wine jus
Fillet of beef, mash potato, roasted beetroot and baby carrot, green bean, truffle jus
£4 supplement
Bacon wrapped pork fillet, dauphinoise potato, savoy cabbage, shallot and mustard gravy
Slow roast lamb rump, fondant potato, steamed tender stem-broccoli, fine beans, red wine gravy
£2 supplement
Roast salmon fillet, saffron potato puree, roast asparagus, buttered spinach, white wine sauce
Seared sea bream fillet, fennel, crushed new potato, spring greens, lemon butter
Wild mushroom and goats cheese risotto, roasted fig and chive oil
Roasted squash, feta cheese and red onion wellington, red pepper dressing

DESSERTS
Black forest fudge cake, brandied cherries, chocolate sorbet, coulis
Lemon tart, raspberry cream cheese, baby meringue
Orange chocolate tart, poached strawberries, vanilla ice cream
Vanilla crème brûlée, roast spiced plum, shortbread biscuit
Apple and mixed berry crumble custard
South of England cheese selection biscuits, chutney
£2 supplement