FINE DINING MENU

2020 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
- 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
- Roast salmon fillet, saffron potato puree, roast asparagus, buttered spinach, white wine sauce
- Seared sea bream fillet, fennel puree, 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 brulee, roast spiced plum, shortbread biscuit
- Apple and mixed berry crumble custard
- South of England cheese selection biscuits, chutney

£2 supplement