



Silver Menu

£29.95 per person

STARTERS

Mixed vegetable Soup with Bread and Butter

-

Creamy Garlic Wild Mushroom Served on a Toasted Brioche Croute

-

Pressed Ham Hock & Chicken Terrine with Mixed Fruit Chutney & Ciabatta Croute

MAINS

Pan-fried Supreme of Chicken, Dauphinoise Potatoes & Baby Vegetables in a Green Peppercorn Sauce

-

Braised Ribeye with Fondant Potato & Heritage Vegetables in Red Wine Jus

-

Herb Crusted Hake, Buttered New Potatoes, Braised Leeks and Parsley Sauce

-

Baked Feta, Spinach & Caramelised Onion Filo Parcel with Rocket & Parmesan Salad

DESSERTS

Eton Mess with Strawberries, Meringue & Vanilla Ice Cream

-

Apple & Almond Tart with Warm Custard

-

Profiteroles topped with Chocolate Sauce and served with Ice Cream



Diamond Menu

£35.95 per person

STARTERS

Tomato & Roasted Pepper Soup with Artisan Bread Rolls & Butter

-

Baked Portobello mushrooms, Topped with Mixed Cheese & Panko Breadcrumbs

-

Brussels Pate with Mixed Fruit Chutney, Crostini and Rocket Salad

MAINS

Pan Fried Glazed Duck Breast, served with Sweet Potato & Carrot Mash, Dark Cherry Jus, Grilled Asparagus and Broccoli

-

Braised Rump of English Lamb with Dauphinoise, Rich Onions, Baby Carrots, Rosemary & Mint Jus

-

Coulbiac of Scottish Salmon & Sole with Potato Rosti accompanied with Chervil & Lime Butter Sauce

-

Sweet Potato, Spinach & Pine Nut Strudel with Sauté Potatoes and Pesto Cream Sauce

DESSERTS

Selection of Cheeses with Fruit Chutney, Grapes, Celery and Biscuits

-

Brandy Snap Basket filled with Exotic Fresh Fruit and Passion Fruit Sorbet

-

Chocolate & Orange Torte with Clotted Cream Vanilla Ice Cream



Pearl Menu

£32.95 per person

STARTERS

Goat's Cheese & Butternut Squash Tartlet with Honey Glazed Poached Pear

-

Pan Fired Scallops with Chilli Jam & Sweet Potato Fondant

-

Smoked Chicken, Chorizo & Green Peppercorn Terrine with House Chutney & Crostini

MAINS

Confit Chicken Breast filled with Brie and wrapped in Parma Ham with Tender Stem Broccoli and Lyonnaise Potatoes

-

Beef Wellington with Baby Vegetables & Wild Mushrooms in Madeira Sauce

-

Plaice Roulade with Creamy Cheese and Asparagus, Buttered New Potatoes with White Wine & Chive Cream Sauce

-

Wild Mushroom & Spinach Gnocchi With Garlic & Butternut Squash, served with Rocket and Parmesan Salad

DESSERTS

Plum & Tangerine Tart with Clotted Cream Ice Cream

-

Vanilla & Raspberry Crème Brule with Chocolate Drizzled Shortbread

-

Lemon Posset, Lemon Sorbet and Shortbread