

Lunch & Dinner

STARTERS

Broccoli and Brie Tartlet with Fig Chutney and Walnut Oil (V)(N)

Hot Smoked Salmon with Roasted Beets and Wild Garlic Crème Fraiche (GF)

Charred Turmeric Cauliflower and Quinoa Salad with Tahini Dressing and Crispy Kale (VG)(GF)

Seared Scallops with Celeriac Puree and Roasted Mushrooms (GF)

Quicks Cheddar Cheese and Ham Hock Bonbon with Kohl Rabi and Apple and Sweet Piccalilli

Summer Pea Soup with Mint Pesto and Croutons (V)

Baskets of Bread and Butter

M A I N S

5 Spice and Sriracha Pork Belly with Steamed Jasmine Rice, Pan Fried Bok
Choi and Sticky Plum and Ginger Sauce (GF)

Seared Fillet of Hake with Saffron Roast Potatoes, Tender-stem Broccoli and
Clams and Cider and Dill Velouté

Pan Roasted Fillet of Beef with Pressed Potato Terrine, White Onion Puree,
Sautéed Girolles and Red Wine Jus

Slow Cooked Moroccan Spiced Lamb with Almond and Apricot Couscous,
Coriander Yoghurt, Pomegranate Seeds and Homemade Flat Bread (N)

Oven Roasted Chicken Breast with Pea and Broad Bean Risotto, Lemon Butter,
Parmesan Shavings and Chicken Crackling (GF)

Baked Salmon with Buttered Asparagus and Samphire, Olive and Lemon Potato
Cake and Whole Grain Mustard and White Wine Cream (GF)

Roasted Summer Squash with Hispi Cabbage, Carrot Ribbons and Spiced
Chickpeas and Citrus Vinaigrette (VG)(GF)

DESSERTS

Strawberry and Hazelnut Shortbread with Mascarpone Cream (N)

Peach Streusel Cheesecake

Vanilla Panna cotta with Poached Rhubarb and Ginger Brandy Snap

Chocolate, Peanut and Miso Caramel Tart (N)

Coconut Crème Brulee with Roasted Pineapple and Rum Syrup (GF)

Lemon Curd and Almond Tart with Macerated Raspberries (N)

Dark Chocolate and Cherry Bars with Kirsch Coulis

£45.00 per head

Minimum number catered for is 10. On-site Chef Charge £100.00

Waiting Staff Service charge is £18.00 per hour (minimum 4 hours)

All costs subject to VAT @ 20%

Key

V = Vegetarian

N = Contains Nuts

GF = Gluten Free

VG = Vegan