

Event Menus

Starters

Garden Beetroot Salad, Beetroot Quinoa, Candied Walnut (V)

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Pressed Ham Hock, Celery, Radish, Mustard Mayonnaise, Soaked Raisins (GF, DF)

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Loch Duart Smoked Salmon, Pickles, Chive Crème Fraiche, Lavoche

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Cornish White Crab, Compressed Cucumber, Dill Tapioca, Confit Lemon (GF)

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Curried Cauliflower Soup, Onion Bhaji, Pickled Chilli, Curry Oil (Vegan)

Main Courses

Roast Breast Cornfed Chicken, Pomme Fondant, Caramelised Shallot, Creamed Cabbage (GF)

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Fillet Of Gilt Head Bream, Buttered Leek, Shaved Fennel, Sauce Vierge (GF)

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Braised Shoulder Of Wilshire Lamb, Garlic Creamed Potato, Carrot, Seasonal Greens, Lamb Jus (GF)

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Slow Cooked Feather Blade Of Beef, Creamed Potato, Bourguignon Garnish, Braising Juices (GF)

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Roast Cornish Cod, Gem Lettuce, Warm Potato Salad, Olive Oil (GF)

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Tempura Tender Stem Broccoli, Israeli Cous Cous, Red Pepper Sauce (Vegan)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

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Black Forest Choux, Cherry Compote, Kirsch Ice Cream (V)

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Vanilla Panna Cotta, Pineapple Jelly, Mango And Passionfruit Sorbet (GF)

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Tarte Au Citron, Raspberry Sorbet, Basil (V)

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Bitter Chocolate Torte, Coconut Sorbet, Caramel Popcorn (GF, Vegan)

Tea, Coffee & Petit Fours

3 Course for £62 per person

Please Note That A Discretionary Service Charge Of 12.5% Will Be Added To Your Bill

. Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please advise a member of the events team.