Three Course Dining Menu

Starter
Whipped goats cheese, pickled beets, candied walnuts, balsamic
Gin cured salmon, salmon pate, pepper crackers
Steak tartar, quails egg, sweet potato chips, truffle

Main
Wild mushroom, salsify, parsnip, pearl barley risotto
Monkish, Jerusalem artichoke, confit garlic, black cabbage
Goose breast and leg, fermented red cabbage, silver skins, game jus

Dessert
Mulled fruits, mandarin jellies, anise meringues
Hot chocolate ice cream, cookie, fudge pieces, cocoa snow
Spiced fruit brioche, custard, date ice cream

Minimum 200 guests.
Vegetarian
Pressed spring vegetable terrine, aubergine relish, viola
Honeycomb of goats cheese, rye crisp bread, fig purée
Puffed tapioca cracker, fennel pollen, red quinoa
Pomme dauphine, chive crème fresh
Parmesan, olive and herb muffin
Balsamic, tomato, pesto, puff pastry
Wild mushroom tartlette
Truffle sandwich
Stilton beignet, walnut ketchup, celeriac

Fish
Squid and mackerel burger, confit peppers
Gin cured salmon, salmon pate, pepper crackers
Pickled mackerel, cucumber, green olive, buttermilk
Carpaccio sea bass, lemon purée, samphire, wild herbs
Smoked Trout, celery, watercress, black olive
Seaweed cracker, whipped trout roe, fennel ceviche
Confit cod, brandade, red pepper, pumpernickel
Devon crab doughnut, lime mayonnaise
Seared tuna, soy, sesame biscuit

Meat
Steak tartar, quail’s egg, sweet potato chips, truffle
Pulled hanger steak, loaded skins, shallots sous bise
Duck breast, green onion, puffed rice, pickled mushroom
Pressed chicken and tarragon terrine, pea and mint salad, focaccia
Sticky pork choux pastry buns
Maple cured bacon and whisky jam, whipped brie
Ham hock, mustard, piccalilli
Popcorn chicken, sumac, lime
Duck liver parfait, port jelly, spiced bread

Dessert
Bitter chocolate cheese cake, candied walnuts
Spiced fruit brioche, prune and Armagnac sphere
Mandarin jellies, curd, anise meringue
Waffle, salted caramel, glazed banana, toasted oat
White chocolate fudge, raspberry, truffle
Jam doughnut, wild strawberry preserve, lemon sherbet
Mini magnum ice cream
Chocolate and ginger brownies, vanilla cream
Lemon meringue pie, olive oil biscuit

Minimum 600 guests.
**Vegetarian**
- Summer vegetable jubilee, curried mayonnaise
- Whipped mozzarella, pine nuts, pickled beetroots
- Sweet potato gnocchi, salsa verde, parmesan
- Potage of vegetables, confit egg yolk, thyme, crispy shallots
- Butternut squash, red onion, tahini, za’atar
- Mango, heritage tomato salad, fresh coconut
- Roast pepper tortellini, sage and onion butter
- Kale, chana, coconut curry, mint yoghurt, flat bread
- Japanese ramen noodle broth

**Fish**
- Langoustine, gällangal, fermented soya bean broth
- Devon crab salad, creamy bisque, brown crab toastie
- Cured trout, pea puree, braised fennel
- Hot and sour tiger prawns, Japanese radish, mint, coriander
- Grilled sea bass, saffron mash, sauce veirge
- Glazed oriental halibut, enoki, cucumber, sesame
- Seared salmon, pesto, orzo, tomato jam
- Turbot, warm tartare sauce, mushy peas
- Rare tuna, slow cooked egg, black olive

**Meat**
- English duck, hogs pudding, savoury granola
- Sticky ox cheek, artichoke and truffle
- Saffron lamb tagine, Israeli cous cous
- Butter chicken masala, rice, cashew nuts
- Cumberland sausage, truffled mash, onion marmalade
- Ribeye steak, triple cooked chips, béarnaise
- Low and slow pork belly, fennel, lemon, ratatouille
- Chargrilled lamb, braised summer peas, broad beans, mint
- Congee, caramelised pork, shallots, black garlic

**Dessert**
- Lemon posset, fresh raspberries, olive oil crumb
- Tonka bean panna cotta, white chocolate fudge, coco soil
- Cookies and ice cream
- Mandarin brulee, curd, jellies
- Strawberry bavoire, meringues, strawberry gel
- Blood orange trifle, vanilla custard
- Lemon meringue roulade, compressed berries
- Bitter chocolate mousse, frosted peanuts, coffee cream
- Rhubarb Crumble

Minimum 600 guests.