

## DINNER STARTERS

### **MEATS**

Guinea fowl and corn fed chicken terrine pressed with shiitake mushrooms and spinach with a port wine reduction

Carpaccio of beef with creamed rocket and parmesan shavings dressed with truffle oil, served with a crisp bruschetta

Trio of duck served on a slate:

Duck liver pate with a port glaze, cherry wood smoked duck breast with morello cherries, Barberrry duck ham pickled topped with white radish served with duck scratching's and micro herbs

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### **FISH AND SHELLFISH**

Smoked salmon served on a toasted brioche with creme fraiche and topped with a salsa of chopped shallots, capers, parsley, gherkins and lemon

Scallops served on a pea puree with cubed chorizo and a balsamic reduction

Devon Crab on a bed of asparagus with a lime hollandaise

Triple Shellfish Starter – Layered crab, diced tomato and avocado timbale, lobster frisee and mango salad, taster glass of prawn cocktail

### **VEGETARIAN**

Parmesan shortbread thins with goat's cheese, oven dried cherry tomatoes, red onion marmalade and baby green basil

Antipasti plate; Char-grilled courgettes & aubergine; roasted peppers; baby artichokes and mini mozzarella balls dressed with basil oil and balsamic syrup

Herbed polenta chips, roasted vine tomatoes with a rocket and parmesan salad and a chilli ketchup

Gruyere soufflé, frisee salad, caramelised apples and walnuts

Curried butternut squash soup sprinkled with coriander

Spring pea and mint soup with a dollop of creme fraiche and finished with pea shoots

### **TANTALIZE YOUR GUESTS WITH A LITTLE AMUSE BOUCHE**

White bean and truffle cappuccino served with a cheese and olive dipping straw

Borscht soup with a poppy seed shortbread biscuit

Jerusalem artichoke soup with a sage wonton

## DINNER PLATES

### ***MEAT DISHES***

Butter basted chicken with a mini parmesan crumbed Kiev filled with roasted tomato compote, served with a braised potato tower and green beans

Roast rump of lamb scented with lavender, served with fondant potato tower, red onion tart tatin, young spring vegetables, mint jelly and lamb stock reduction

Pork belly served on a bed of apple mash with baby carrots, caramelised apples, parsnip crisps and cider gravy

Grilled venison fillet and a baby venison pie served with dauphinoise potatoes, root vegetables and buttered green beans

Honey and lemon thyme Gressingham duck with sautéed curly kale, onion puree and Parisian potatoes accompanied by a rich port sauce

Fillet of beef with jenga chips, slow roasted tomatoes, grilled field mushrooms and béarnaise sauce

### ***PALATE CLEANSERS - served in frosted rimmed martini glasses***

Gin and tonic sorbet  
Cucumber granita  
Muscat and melon sorbet  
Chef's seasonal special

### ***FISH AND SHELLFISH***

Pan fried sea bass with a crab & ginger beignet served with mangetout and spiced star anise ketchup

Organic salmon fillet on a bed of crushed potatoes, roasted beets and a pea puree garnished with pea shoots and baby herbs

Pecorino and parsley crusted lemon sole fillet on celeriac and apple potato cakes with wilted spinach and a seafood bisque

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### ***VEGETARIAN***

Butternut squash risotto fingers served with vine roasted cherry tomatoes, wild rocket and a timbale of spring onion, cucumber, lime, tomato and coriander.

Steamed wild mushroom pudding, fondant potato and tender stem broccoli with a rich mushroom and truffle sauce

Vegetable Mille feuille layers of puff pastry, grilled haloumi, slow roasted peppers and field mushrooms served with grilled asparagus and cherry tomato compote



## SWEET AND STICKIES

### **WARM AND DECADENT**

Sticky toffee pudding with butterscotch sauce and clotted cream  
Pecan pie with a whipped bourbon cream  
Sticky ginger cake with vanilla custard  
Bakewell tart, cherry compote and creme fraiche  
Cinnamon sprinkled donuts with mango sauce

### **A WEDDING CAKE – original and bespoke**

Beautifully presented and garnished with fruit coulis and summer berries

### **RUSTIC CHEESE BOARD AND BISCUITS**

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits

### **COLD AND INDULGENT**

Rose petal brulee, mixed berry compote and cardamom shortbread  
Apple tart tatin served with creamed mascarpone and calvados caramel cream  
Coconut & lemon tart with mascarpone and passion fruit  
Chocolate trio - White chocolate mousse, dark chocolate brandy torte, gooey chocolate pudding  
Strawberries and cream piled into a crisp bandy snap basket  
Baileys cheesecake with fresh raspberries and cream  
Lemon posset, berry selection and butter shortbread fingers  
English Summer plate - Summer sherry trifle, lemon posset and blackberry compote,  
Eton mess all served in mini martini glasses

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### **DIGESTIVES**

A selection of teas and coffee  
Handmade liquor chocolate truffles  
Digestive liquers and liquer cream coffees

## LITTLE PLATES OF JOY

*Proof that the best things come in small packages.*

*Little tapas style plates, an alternative style of dining to the formal seated meal. Every mouthful is guaranteed to deliver a little bit of what you fancy.*

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### **MEAT**

Seared duck, watercress, watermelon tossed in a quince dressing (C)

Sticky crispy sesame beef on pickled Chinese leaf (C)

Pork belly rashers with lemon pepper and apple sauce

Seared beef strips with a béarnaise sauce

Lavender and rosemary scented lamb skewers with a cucumber yoghurt sauce

Chicken with thyme, parmesan and fresh crumbs

### **FISH**

Salmon fillets with a cajun, honey and soy marinade

Scallops, pea puree, fried chorizo and rich port glaze

Asian spiced crab and salmon beignet fritters with mango, coriander, chilli & lime salsa

Pan fried red snapper, sunblushed tomato, red pepper, chilli sauce

### **VEGETABLES AND SALADS**

Braised Quinoa topped with organic mixed bean shoots, fried tofu and red chilli dressing

Pea and feta risotto cakes

Creamed spinach

Buttered carrots

Market greens

Parmesan and Rocket leaves

Sautéed new potatoes in sea salt and rosemary

### **BREADS**

Bruschetta with sun blushed tomatoes, roasted peppers, pesto oil and shaved parmesan

Cheese straw twists

### **PUDDINGS AND CHEESE**

Cinnamon sugar sprinkled donuts with apple and mango compote

Rose petal brulee with cardamom shortbreads

Pear and almond tart

Cheeses, oat biscuits