Private Lunch Menus

Menu prices are £24.95 per head for 3 Courses

In order to produce gourmet quality meals for all guests, we request you create a menu of only one item per course.

For lunches up to a maximum of 24 guests you can pre-order, at least 72 hours in advance,
from your selection of a maximum three items per course.

Starters

Smooth Chicken Liver Parfait with pear & saffron chutney & toasted brioche
Roast Tomato & Tarragon Soup, sour cream & basil oil
Blue Cheese Fritters, crisp herb salad, pine nut & chive dressing
Pan Seared Fillet of Salmon, shallot & tarragon dressing
Smoked Haddock & Chive Risotto with poached egg & a light mustard cream sauce
Warm Salad of Black Pudding, Celeriac & Apple with celeriac remoulade & sweet grain mustard dressing
Grilled Goat's Cheese & Tomato Tart with Crisp Salad & Basil Pesto

Main Courses

Lightly Seared Fillet of Plaice, crushed new potatoes & a vermouth sauce
Pan Seared Fillet of Salmon with basil potatoes, tomato & tarragon vierge
Braised Shoulder of Lamb, roast roots, rosemary jus & caper cream
Braised Shin of Beef, caraway dumplings & roast root vegetables
Poached Breast of Chicken, creamed potatoes, asparagus & white wine sauce
Roast Pork Loin, sage & onion mash, black pudding beignet, sage jus
Caramelised Shallot Tart Tatin with grilled goats cheese & seasonal vegetables
Fricassee of Wild Mushrooms Shallots & Salsify with truffle dressing

Desserts

Iced Hazelnut & Vanilla Parfait with raspberries & raspberry coulis
The All British Cheese Board with chutney, celery, grapes & biscuits
Baked Vanilla Cheesecake with raspberry sorbet
Warm Chocolate & Griottines Tart with orange chantilly
Orange Scented Panna Cotta with exotic fruit salad
Pear & Blueberry Frangipane Tart with vanilla scented mascarpone
Caramelised Apple Tart Tatin, vanilla ice cream
Traditional Bread & Butter Pudding with crème anglaise & a compôte of apricots

Colombian Coffee & Chocolate Mints – £3.75

If you would like to leave a tip it will be shared entirely and equally between all members of staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh;
Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden
We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.