

MENU A

3 COURSES FOR £45.00 PP



JERUSALEM ARTICHOKE VELOUTÉ, WINTER TRUFFLE
SNAILS AND MUSHROOM RAGOUT, RATTE POTATO
CORNISH CRAB, AVOCADO, GRANNY SMITH

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BLACK LEG CHICKEN SUPREME, BROCCOLI PURÉE, PURPLE SPROUTING, WILD MUSHROOM
BAKED COD, PARSLEY MOUSSELINE, MUSSELS, RAZOR CLAM
SWISS CHARD, WILD MUSHROOM, BUCKWHEAT GALETTE

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DARK CHOCOLATE FONDANT, VANILLA ICE CREAM, TOFFEE SAUCE
POACHED PEAR, CARAMEL SAUCE, CANDID ALMOND
MANGO PANNA COTTA, EXOTIC FRUIT SALAD



MENU B

3 COURSES FOR £50.00 PP

Foie gras ballotine, quince, brioche
Lobster ravioli, Américaine sauce, leeks
Crispy Burford Brown egg, baby artichoke, black truffle

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Pan fried John Dory, roasted artichoke, saffron potato, beurre blanc
Roast venison haunch, glazed parsnip, juniper port jus
Crisp fried polenta, Imam Bayildi

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Dark chocolate fondant, vanilla ice cream, toffee sauce
Poached pineapple, passion fruit coulis, coconut sorbet
Peanut butter parfait, salted caramel, nougatine, carrots

Dishes may vary dependent on seasonal availability.
The menu does not list all ingredients, please inform us of any dietary requirements



TASTING MENU

6 COURSES FOR £60.00, WITH WINE 95.00

AMUSE BOUCHE
WELCOME FROM OUR CHEF

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CORNISH CRAB
AVOCADO, GRANNY SMITH
2016 RIESLING 'THE COURTESAN', CLARE VALLEY, AUSTRALIA

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FOIE GRAS BALLOTINE
QUINCE, BRIOCHE
2012 PINOT GRIS, BRAND, CAVE DE TURCKHEIM, ALSACE, FRANCE

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DOVER SOLE
MONK'S BEARD, GRENOBLOISE
2005 VOUVRAY, MARC BRÉDIF, LOIRE VALLEY, FRANCE

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CHIA SEED PUDDING, SUPER FRUIT GRANOLA

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BANANA PARFAIT, LIME ZEST, BITTER SAUCE, CANDIED PISTACHIO
2014 LATE HARVEST GEWÜRZTRAMINER, FROMM, MARLBOROUGH NEW ZEALAND



CANAPÉS

*PLEASE NOTE we do require 48 hours' notice in order to serve canapes
and we kindly ask a minimum order of 10 canapes per type*

MEAT - £3.50 per bite:

MOROCCAN spiced chicken skewer, with dip
Rolled duck rilette, celeriac remoulade
HONEY HAM CROQUETTE, apple dipping sauce
Mini beef burger in homemade bun
CHORIZO SAUSAGE ROLL
FOIE GRAS ON TOAST

Fish - £3.50 per bite:

Dill and lemon cured salmon on rye
SEARED TUNA, wasabi mayonnaise
ORGANIC SALMON fish cake, lemon mayonnaise
Mini fish pie with tarragon mash
DEEP fried BUTTERED OYSTERS
Cod cheeks skewers
CORNISH CRAB, AVOCADO, GRANNY SMITH

VEGETARIAN - £2.50 per bite:

DEEP fried ARANCINI ball
RATATOUILLE TARTLET, GOAT'S CHEESE CRUMB
CURRIED VEGETABLE SAMOSA, CUCUMBER MINT dip
QUAIL EGG AND MUSHROOM TARTLET
DEEP fried baby ARTICHOKE

SWEET TREATS -£3.00 per bite:

Mini VANILLA CRÈME BRÛLÉE TART
DARK CHOCOLATE BROWNIE, WHITE CHOCOLATE
LEMON MERINGUE TARTLET
Mini PISTACHIO MACARON

PLATEAU BOWL FOOD

*PLEASE NOTE we do REQUIRE 48 HOURS' NOTICE IN ORDER TO SERVE CANAPES
AND WE kindly ask A MINIMUM ORDER of 10 bowl PER TYPE*

THESE CAN BE ADDED TO YOUR CHOSEN CANAPÉ MENUS

WE RECOMMEND THREE BOWLS PER PERSON

SAVOURY £6.00 - PER BOWL

BEEF CHEEK, MASH POTATO, RED WINE JUS

LENTILS AND SHREDDED DUCK

BEEF TARTARE

MOROCCAN SPICED LAMB COUSCOUS

CONFIT TUNA NIÇOISE

SEA BREAM, PIPERADE BASQUAISE

(V) BUTTERNUT SQUASH RISOTTO, TOASTED PUMPKIN SEED

(V) QUINOA SALAD, ORANGE, ALMOND

