



£45 PER HEAD

STARTERS

Goat's Curd, Roast Heritage Carrots, Hazelnut & Ras El Hanout (V)

.....

BBQ Paneer, Beetroot Curry Mayo & Shallot Bhajis (V)

.....

Watermelon & Feta Greek Salad, Tomato Consommé (V)

.....

English Asparagus, Truffled Gribiche & Lamb's Lettuce

.....

Houmous, Herb marinated Feta, Sun Blush Tomatoes, Olives,
Broad Beans & Dukkha Spice (v)

.....

Citrus Cured Salmon, Crisp Oriental Salad, Soy, Chilli & Sesame

.....

Air Dried Ham, Fig, Buffalo Mozzarella, Balsamic & Truffle Honey Dressing

.....

Whipped Goat's Cheese, Heritage Beetroot, Hazelnuts & Watercress

.....





MAIN COURSES

Wild Duck Breast, Chestnut Rosti, Savoy Cabbage & Marmalade Sauce

.....

Beef Fillet Medallion, Wild Mushroom, Broccoli, Baby Turnips,
Caramelised Onion Puree, Thyme & Pine Nuts

.....

Air Dried Ham Wrapped Corn Fed Chicken Breast, Israeli Cous Cous,
Dried Fruits, Chick Peas, Cumin, Courgette & Thyme Juices

.....

Slow Cooked Lamb Shoulder with Puy Lentils Agrodolce, Baby Courgettes,
Tomato, Baby Fennel & Mint Pesto

.....

Slow Cooked Belly Pork with Chorizo Sausage Roll, Carrot Puree,
Cabbage, Apple & Mash

.....

Trio of Lamb (Rack, Rump & Shoulder) with Crushed New Potatoes,
Baby Gem, Goat's Curd & Black Garlic

.....

Duck Breast, Parsnips, Black Pudding & Cherries

.....

Slow Cooked Beef Blade with Crushed Celeriac, Ginger Carrots,
Baby Turnips & Pancetta

.....





MAIN COURSES

VEGETARIAN

Wild Mushroom & Artichoke Tart, Fine Beans, Roast Pepper,
Courgette & Feta Cheese

.....

Asparagus & Baby Leek Filo Croustade, Crushed Sweet Potato,
Greens, Walnut & Rocket Pesto (Vegan)

.....

Spiced Sweetcorn Cakes with Avocado, Pickled Onions,
Salted Watermelon & Yellow Tomato Salsa

.....

Roast Cauliflower, Butternut Squash, Lentil & Barley Herb Pilaf,
Cashew Nuts & Golden Raisins (Vegan)

.....

BBQ Cabbage, Pea & Wasabi Pancake,
Truffle Teryaki Glaze

.....

Baked Aubergine with Bulgur Wheat,
Chick Peas, Sun Blush Tomatoes, Cumin, Lemon & Coriander Yoghurt

.....





FISH

Miso Mackerel Fillet, Mixed Asian Greens, Sesame,
Brown & Wild Rice, Pickled Ginger

.....

Sea Bass Fillet, Piquillo Peppers, Chickpeas, Samphire & Anise Jus

.....

Sea Trout Fillet, Crushed Jersey Royals & Mint Crème Fraîche

.....

Gilt-head Bream, Jerusalem Artichoke Puree, Wild Mushrooms, Kale & Hazelnuts

.....

Monkfish Loin, Butternut Squash, Polenta, Fennel, Radicchio & Squid Ink Aioli

.....

Halibut Fillet, Cauliflower Textures Curry, Sea Herbs & Shrimps

.....

Salmon Fillet, King Oyster Mushroom, Pancetta, Cabbage, Baby Carrots,
Red Wine & Beetroot Reduction

.....





DESSERTS

Chocolate Delice, Espresso Air

.....

Strawberry Mille Feuille

.....

Aerated Parkin, Rhubarb, Ginger Brûlée & Yoghurt Sorbet

.....

Super Fruits Salad, Pink Grapefruit, Cantaloupe Melon,
Pineapple & Pomegranate (Seasonal)

.....

Roast Pears & Plums, Blackberry Sauce, Crushed Amaretto Biscuits,
Toasted Almonds, Clementine & Vanilla Quark

.....

Basil Marinated Fresh Berries, Raspberry Sorbet

.....

Elderflower Jelly, Fresh Strawberries & Champagne Sorbet

.....

Citrus Fruits Carpaccio, Date, Pistachio, Pomegranate & Mint

.....

Coconut Pannacotta, Tropical Fruits & Passion Fruit Sorbet

.....





ALLERGEN INFORMATION

Fine Dining	Starters						Mains						Vegetarian					Fish				Desserts																			
ALLERGEN TABLE ✓ indicates contains	Goat's Curd, Heritage Carrots	BBQ Paneer, Beetroot	Watermelon & Feta Greek Salad	English Asparagus	Hourmous, Herb Marinated Feta	Citrus Cured Salmon	Air Dried Ham	Whipped Goats Cheese	Wild Duck Breast	Beef Fillet Medallion	Air Dried Ham	Slow Cooked Lamb Shoulder	Slow Cooked Belly Pork	Trio Of Lamb	Duck Breast, Parsnips, Black Pudding	Slow Cooked Beef Blade	Wild Mushroom & Artichoke Tart	Asparagus & Baby Leek Croustade	Spiced Sweetcorn Cakes	Roast Cauliflower	BBQ Cabbage	Baked Aubergine	Miso Mackerel Fillet	Sea Bass Fillet	Sea Trout Fillet	Gilt-head Bream	Monkfish Loin	Halibut Fillet	Salmon Fillet	Chocolate Delice, Espresso Air	Strawberry Mille Feuille	Aerated Parkin	Super Fruits Salad	Roast Pear & Plums	Basil Marinated Fresh Berries	Elderflower Jelly	Citrus Fruits Carpaccio	Coconut Pannacotta			
Wheat gluten					✓							✓		✓	✓		✓		✓	✓	✓	✓						✓													
Barley gluten						✓						✓		✓	✓		✓		✓	✓	✓	✓						✓													
Soya						✓															✓	✓	✓						✓												
Milk	✓	✓	✓		✓	✓	✓	✓				✓	✓	✓						✓	✓	✓	✓						✓										✓		
Egg		✓	✓									✓					✓				✓													✓							
Crustaceans																											✓														
Fish						✓																		✓	✓	✓	✓	✓	✓												
Celery																	✓																								
Mustard		✓	✓		✓						✓	✓														✓															
Sesame seeds	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Sulphur dioxide				✓	✓	✓				✓	✓	✓	✓							✓				✓		✓										✓	✓				
Lupin																																									
Molluscs																																									
*Nuts	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

SUITABLE FOR

Vegetarians?	✓	✓	✓	✓	✓	✓	✓										✓	✓	✓	✓	✓	✓		✓					✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		
Coeliacs?	✓	✓	✓	✓							✓	✓	✓	✓	✓					✓	✓																					

CUSTOMER ALLERGY INFORMATION

Issued on 1st November 2018

Every care is taken to avoid any cross contamination when preparing your allergen free meal, however our kitchen does have allergenic ingredients and we don't have a specific allergen free preparation area or separate dedicated fryers. If in any doubt please contact a member of the Catering team on 0151 231 3137





NOTES

