



EVENT DINING - SILVER *£29.50 per person*

Soup

- Roasted red pepper & tomato, fermented chilli **(GF/V)**
- Leek & smoked potato, thyme crostini **(V)**
- Sweet potato, lemongrass, coconut, coriander & sesame oil **(GF/V/V+)**

Starters

- Pressed ham terrine, hock hash, romanesco, piccalilli gel, brioche.
- Cauliflower with tahini, pomegranate, crispy capers **(V/V+)**
- Torched mackerel, pickled beetroot salad.

Main courses

- Chicken breast, herb & black garlic bonbon, fondant potato, heritage carrots, tender stem broccoli, jus.
- Sticky cider belly pork, Iberic ham galette, cider vinegar & pear gel, crackling crumb, fondant potato, heritage carrots, tender stem broccoli, Calvados jus **(GF)**
- Slow braised brisket, horseradish & celeriac puree, fondant potato, heritage carrots, tender stem broccoli, jus.
- Miso & sake glazed cod with puffed wild rice, mussels, ponzu, wasabi cream.
- Pecan & rosemary Portobello mushroom wellington, fondant potato, heritage carrots, tender stem broccoli, port jus. **(V/V+)**

Desserts

- Lemon tart, chantilly cream, macerated berries.
- Sticky toffee pear pudding, toffee sauce, vanilla bean ice cream **(V/V+)**
- Black forest brulée, spiced plums, masala sabayon, crystallized ginger crumble, frozen yoghurt.

EVENT DINING - GOLD £42.00 per person

Soup

- Smoked haddock & celeriac chowder with cockle popcorn & dill oil
- Wild mushroom soup with truffle oil, herb biscuits & porcini dust **(V)**
- Silky coconut, kafir lime leaf & galangal broth with tofu, jasmine rice, oyster & inoki mushrooms **(V/V+/GF)**

Starters

- Braised ox tail with beef tea & beef tendon puffs
- Confit duck & kumquat pastilla, smoked salt duck, kale chips, morello cherry gel
- Gin cured salmon with hot smoked rilette, herb crusted fillet, candied walnuts, chive oil & sourdough tuile
- Seared sesame tuna with pickled ginger, ponzu & wasabi cream
- Herb gnocchi, cep consommé, confit tomatoes & pickled shimeji **(V/V+)**

Main courses

- Corn fed chicken with chicken crackling, puy lentils & pancetta, celeriac puree, roasted baby vegetables & thyme jus
- Fillet of beef with beef cheek & bone marrow bonbon, pomme anna, heritage carrots, rainbow chard, caramelised roscoff onion & café au lait jus
- Rump of lamb with sweetbread fritter, gremolata, dauphinoise potato, purple sprouting broccoli & red current jus **(GF)**
- Loin of venison, smoked squash puree, balsamic beetroot fondant, root crisps, blackberry & cacao jus
- Halibut with clams, samphire, pommes soufflé, champagne & sorrel sauce
- Butternut squash risotto with leeks & chipotle maple pecans



Desserts

- Chocolate orange moelleux pistachio praline, grand marnier & seville orange gel
- Blackberry parfait with poached blackberries, apple syrup sponge, honeycomb & yoghurt sauce
- Coconut panna cotta, gingernut crumb, mango gel & mango pearls
- Caramel pineapple with pink peppercorns, banana & passionfruit sorbet
- Three locally sourced cheeses with artisan crackers chutney & grapes **(V)**