



STANDARD MENU £40pp

Starters

Soup of Your Choice.

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Pressed Ham Hock Terrine with Celeriac
Remoulade, Calvados Apple Puree
& Mustard Dressing.

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Rosary Goats Cheese with
English Marinated Tomatoes,
Pickled Beetroot, Caramelised
Red Onion & Balsamic.

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Smoked Salmon Roulade served
with King Prawn, Capers & Horseradish Sauce.

Mains

Free Range Chicken Ballotine
wrapped in Serrano Ham, Chorizo Mousse,
Dauphinoise Potato & Orange Braised Carrots.

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Succulent Pork Belly with Creamed Potato,
Calvados Apple Sauce with Stornoway
Black Pudding Croquette.

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Slow Braised Local Beef Shin Ballotine served
with Potato Terrine, Mushroom Fricassee
& Red Wine Sauce.

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John Dory Fillet coated in Panko Crumbs with
Provençal Vegetables,
with Dill & Lime Emulsion.

Desserts

Profiteroles filled with Cappuccino Cream
& Chocolate Sauce.

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White Chocolate Panna Cotta
with Mixed Berry Compote.

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Lemon & Lime Posset with a
Coconut Biscuit.

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Chocolate Torte with Raspberries
& Chocolate Sauce.



DELUXE MENU £45pp

Starters

Crab Rilette with King Prawn, Pink Grapefruit
Salad & Chipotle Mayonnaise.

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Pressed Confit Duck Terrine
with Brioche Croutons, Plum Puree
& Burnt Orange Syrup.

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Free Range Chicken Liver Parfait with
Toasted Brioche & Caramelised Shallot.

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Poached Pear with Candied Walnuts,
Blue Cheese Salad & Port Reduction.

Mains

English Rump of Lamb with
Provençal Vegetables, Dauphinoise Potato,
Pea & Mint Puree with Rosemary Jus.

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Pan Roasted Gressingham Duck Breast
with Potato Cake, Butternut Squash Puree
& Blackberry Sauce.

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Wiltshire Pork Fillet Ballotine wrapped
in Serrano Ham with Fondant Potato,
Stornoway Black Pudding Croquette
& Bramley Apple Sauce.

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Salt Cured Hake Fillet with Potato Terrine,
Young Spinach, Piperade & Citrus Emulsion.

Desserts

Chocolate Pave with Salted Caramel
Ice Cream.

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Vanilla & Raspberry Cheesecake.

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Crème Brulee with Homemade Biscuit.
(flavour of your choice)

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Pear & Frangipane Tart with Vanilla Ice Cream



PREMIUM MENU £55pp

Starters

Pan Fried Scallops with Succulent Pig Belly,
Stornoway Black Pudding & Sweetcorn Puree.

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Corn Fed Free Range Chicken Terrine
with Baby Leeks, Mushrooms
& Tarragon Dressing.

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Pressed Oak Smoked Salmon with Caviar,
Asparagus & Horseradish Cream.

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Roast Pepper & Rosary Goats Cheese Terrine
with Tomato & Basil Pesto.

Mains

Local Beef Fillet served with a Creamy Peppercorn Sauce, Baton Carrots,
Tender Stem and New Potatoes

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Herb-Crusted Rack of Lamb served
with Fondant Potato, Chanterelle Carrots. Buttered Green Beans & Rosemary Jus.

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Pan Fried Duck Breast with Buttered Green Beans, Baton Carrots
Mashed Sweet Potatoes and Passion Fruit Sauce.

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Pan Fried Sea Bass served
with Creamy Mashed Potatoes and Avocado and Tomato Salsa.

Desserts

Cappuccino Crème Brulee

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Chocolate Torte

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Clementine Posset & Strawberry Ice Cream.

