



SAMPLE SET MENU

£45 per person

Event hosts will select four starters and four mains for their guests to choose from.
Desserts are set and included

STARTERS

- Duck Liver Parfait – Pear Chutney – Brioche
- Burrata – Heritage Tomatoes – Basil Oil – Smoked Salt – Kalamata Olives (V)
- Heritage Beetroot - Feta Cheese – Orange & Hazelnut Dressing (V)
- Traditional Minestrone Vegetable Soup (VG)
- House-smoked Duart Salmon – Blini – Horseradish Cream - £3 supplement
- King Prawn Cocktail – Marie Rose Sauce – Tomberries – Lobster & Mango Cigar - £4 supplement
- Sashimi or Nigiri selection - 6 pieces - £4 supplement

MAIN COURSES

- Baked Aubergine Steak – Harissa Chickpeas – Sweetcorn Pesto – Avocado (V)
- Home-made Linguine – Mushroom Sauce – Truffle – Parmesan (V)
- Wakatori Baby Chicken Marinated in Ginger Miso, Pan-fried and Roasted (served with rice)
- Black Angus Beef Burger – Cheese – Gherkin – Tomato Chutney – Skinny Fries
- Saikyo Yaki Black Cod Marinated in Sweet Miso (served with rice) - £5 supplement
- Monkfish Fillet – Star Anise – Cauliflower Purée – Melted Leeks – Vinegar Scraps – £5 supplement
- Scotch Black Angus Sirloin - 260g (9oz) – Garnish – £6 supplement

Chef's Selection of Sides included

DESSERT TRIO

All guests will be served the following three desserts

- Bitter Chocolate Brownie - Caramel Mousse - Peanut Ice Cream
- Provence Black Fig Tarte Fine - Goat's Cheese Mousse - Walnuts - Yogurt Ice Cream
- Blackberry Semifreddo - White Chocolate Aero - Apple Sorbet

Selection of three British Cheeses - Cheese Biscuits – Quince – £4 supplement
Lincolnshire Poacher, Barkham Blue, Gubbeen

TEA, COFFEE and PETITS FOURS

Most items can be prepared Gluten and/or Dairy free

VAT included at the current rate
An optional 12.5% service charge will be added to your bill