



SPRING 2025/2026

DINNER.

MENU

CANAPES.

CONFIT DUCK WITH SWEET POTATO
& ORANGE CRÈME FRAICHE

MALAYSIAN KING PRAWNS
WITH A THAI PEANUT SAUCE

QUAIL EGG, & ASPARAGUS CRISPY CUP
WITH HOLLANDAISE (V)
V)

SMALL PLATES.

PULLED PORK WITH AVOCADO,
CORN, TACO & PEACH SALAD

BEEF TATAKI
WITH CRISPY SHALLOTS, SPRING ONIONS, DAIKON, & SESAME

SCALLOPS WITH CRUSHED PEA PUREE
PETIT POIS, PANCETTA, & PEA SHOOTS

CREAMY WILD MUSHROOMS ON TOASTED SOURDOUGH
WITH GRUYERE & ASPARAGUS (V)

BIG PLATES.

SLICED CHICKEN SUPREME, CRISPY CHICKEN CRACKLING,
ROMESCO SAUCE WITH POMME PARMENTIER, CRUNCHY GREEN BEANS,
& ROASTED VINE TOMATOES

LAMB RUMP
SMOKED AUBERGINE, SWEET POTATO PUREE,
POMEGRANATE, CHARRED SHALLOT, LAMB JUS

PAN SEARED COD LOIN, WITH ROASTED VINE RIPENED
CHERRY TOMATOES, SPINACH, SUNDRIED TOMATO &
PARSLEY ORZO, & CRISPY CHORIZO

ROASTED CAULIFLOWER STEAK
MISO CARAMEL, CAULIFLOWER PURÉE,
TOASTED HAZELNUT & HERB CRUMB. BROWN BUTTER & CRISPY KALE

SWEET PLATES.

DECADENT CHOCOLATE POT
WITH FRESH RASPBERRIES

BANNOFFE JAR

LEMON POSSET WITH MERINGUE
& FRESH SUMMER BERRIES



SUMMER 2025/2026

DINNER.

MENU

CANAPES.

BEEF CARPACCIO WITH TRUFFLE OIL
PARMESAN & ROCKET

MINI CRAB SLIDER
WITH SLICED AVO & SRIRACHA

WATERMELON, MARINATED FETA,
& WATERCRESS (V)

SMALL PLATES.

BAKED AGAVE PEACHES WITH PROSCUITTO, BURRATA
& A ROCKET SALAD, WITH BALSAMIC DRESSING

BANG BANG CHICKEN SALAD WITH FRESH HERBS
& A CRUNCHY FRAGRANT SALAD

GARLIC AND CHILLI KING PRAWNS
IN A BUTTER & PARSLEY SAUCE WITH TOASTED SOURDOUGH

LOADED BURRATA BRUSCHETTA
WITH SUGAR SNAPS, RADISH, MINT & CHILLI, & A SUNDRIED TOMATO PESTO (V)

BIG PLATES.

HARISSA MARINATED BAKED CHICKEN SUPREME
WITH CREAMY SWEET CORN PUREE, CHARRED BABY CORN,
BLACK RICE, & A CHICKEN JUS

ZA'ATAR CRUSTED BEEF FILLET
WITH A PANZANELLA SALAD, ROAST HERB CRUSTED
CRUSHED NEW POTATOES & SALSA VERDE)

SEARED SALMON FILLET WITH BELUGA LENTILS,
A RAINBOW COURGETTI SALAD AND A LEMON, DILL YOGHURT DRESSING

BUTTERNUT SQUASH RISOTTO
PUMPKIN SEEDS, CRISPY KALE, & A PARMESAN SHARD

SWEET PLATES.

MATCHA, NECTARINE & RASPBERRY PAVLOVA
WITH RASPBERRY COULIS & PISTACHIOS

TART AU CITRON WITH FRESH SUMMER BERRIES

STRAWBERRY, WHITE CHOCOLATE & AMARETTI CHEESECAKE



AUTUMN 2025/2026

DINNER. MENU

CANAPES.

MAPLE GLAZED PORK BELLY BITE
WITH APPLE COMPOTE & CRISPY PANCETTA

FISH & CHIPS
WITH CRUSHED PETIT POIS

GOATS CHEESE, & FIG TARTLET
WITH HONEYED HAZLENUT

SMALL PLATES.

TAHINI BAKED CHICKEN SALAD
WITH COURGETTE, SPRING ONIONS, HOUMOUS & FLATBREAD

SHREDDED DUCK BAO BUNS
WITH PICKLED CUCUMBER, & HOISIN

SEARED SCALLOPS
WITH TEXTURES OF CAULIFLOWER & BLACK PUDDING

BUTTERNUT SQUASH, CHICKPEA, POMEGRANATE &
WATERCRESS SALAD
WITH A CRUNCHY PECAN DRESSING (V)

BIG PLATES.

PORK BELLY, WITH CRISPY CRACKLING
DAUPHINOISE, BAKED APPLE, GARLIC HISPI CABBAGE
WITH A CIDER MUSTARD JUS

SHORT RIB RAGU WITH CREAMY POLENTA,
ROASTED GARLIC KALE & GLAZED BABY CARROTS

COD LOIN ON A BED OF SMOKEY CANNELLINI
BEAN RATATOUILLE WITH FRESH HERBS

PUY LENTIL RAGU TOPPED
WITH DAUPHINOISE POTATOES & CRUNCHY GREEN BEANS

SWEET PLATES.

STICKY TOFFEE PUDDING WITH CARAMELIZED
PECANS & CHANTILLY CREAM

SALTED CARAMEL CHEESECAKE

LEMON MERINGUE POTS WITH PISTACHIO



WINTER 2025/2026

DINNER.

MENU

CANAPES.

BRIE & PANCETTA CRISPY CUP
WITH RED ONION CHUTNEY

SEARED SCALLOPS
WITH SALSA VERDE

QUAIL EGG, HOLLANDAISE & ASPARAGUS
CRISPY CUP (V) OR WITH SMOKED SALMON

SMALL PLATES.

CHICKEN LIVER PARFAIT
WITH TOASTED SOURDOUGH & PICKLES

CURED MEAT GRAZING BOARD
(INDIVIDUAL OR SHARERS)

GARLIC AND HERB BUTTER BASTED LOBSTER TAILS
WITH A WINTER LEAF SALAD, ASPARAGUS & SOURDOUGH

PARSNIP VELOUTÉ
WITH TOASTED GARLIC HAZELNUT & CRISPY PARSNIP CHIPS (V)

BAKED CAMEMBERT
STUDDED WITH GARLIC & ROSEMARY WITH TOASTED SOURDOUGH
(FOR 2 TO SHARE) (V)

BIG PLATES.

CHICKEN SUPREME,
WILD MUSHROOM & WHITE WINE CREAM SAUCE
TENDERSTEM BROCCOLI, TRUFFLED MASH

‘PLATES.’ BEEF WELLINGTON
WITH DUXELLES, BUTTERED SPINACH, FILO PASTRY
SHARD, CREAMY POTATO MASH & A BEEF JUS

MISO COD, BLACK RICE
VIETNAMESE MANGO SALAD & CHARRED SESAME ASPARAGUS

PETIT POIS & RICOTTA RISOTTO
WITH PARMESAN, TRUFFLE OIL & A WINTER LEAF SALAD

SWEET PLATES.

CHOCOLATE FONDANT
WITH CHERRY COMPOTE & CHANTILLY CREAM

WINTER CITRUS FRUIT SALAD
WITH WHISKY ICECREAM HONEY & PISTACHIOS

BAKED BANANA, WITH AN AMARETTI CRUMB
& A RUM CARAMEL SAUCE



2025

DINNER. SMALL PRINT.

MENU

PLATES.

3 COURSE SET MENU / £60.50 PR HD

CANAPÉS, 3 COURSE SET MENU / £70.50 PR HD

CANAPÉS, 4 COURSE SET MENU / £84.50 PR HD
INCLUDES CHEESEBOARD

MORISH.

CHEESEBOARD / £16.50 PR HD
A SELECTION OF 4 FARMHOUSE CHEESES, CHUTNEY, ARTISAN CRACKERS & FRESH FRUIT

TEA & COFFEE / £6.50 PR HD
SELECTION OF ENGLISH & HERBAL TEAS, FRESH COFFEE, & FRESH MINT

PETIT FOURS / £11.50 PR HD
A SELECTION OF DELICIOUS MINI MORSELS

ADDITIONS.

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR

INFO.

MINIMUM SPEND OF £775 FOR AN ON SITE CHEF SERVICE

ALL GUESTS TO CHOOSE THE SAME MENU
(EXCEPTION FOR ALLERGIES/INTOLERANCES)