



STARTERS

PLEASE CHOOSE ONE STARTER

CLASSIC

Vine-ripened tomato gazpacho, balsamic glaze, honeyed figs, baby artichoke, smoked aubergine puree, parmesan frico, focaccia toast

Italian tasting plate (V)

Homemade terrine of English and Spanish ham, leeks and soft herbs, piccalilli, potato and sourdough toast

Pumpkin soup, roasted chestnuts and ceps, crispy sage leaves (V)

Imam Bayildi, Greek yoghurt, baby coriander salad, torn bread (V)

Cream of cauliflower and Stilton soup, crispy sage leaves, sage oil, pecorino and cracked black pepper cheese straws, focaccia croutes (V)

Nut coated organic goat's cheese, sun-dried tomatoes, walnut and spinach pesto, frisee lettuce (V)

PREMIUM

Homemade pressed terrine of corn-fed chicken and wild mushrooms, crispy chicken skins, dressed wild mushrooms, wild mushroom puree

Salad of green and white asparagus, wild mushrooms a la grecque, soft boiled truffle scented quail's egg, hazelnuts (V)

Serrano ham two ways, buffalo mozzarella cheese, pea cream, asparagus, pea salad, truffle oil

Homemade seared yellow fin tuna, avocado, coriander and saffron potato terrine, smoked aubergine puree, tomato and aubergine caviar

Home-cured salmon, pickled cucumber, shaved fennel salad, lemon

Smooth potted parfait of chicken livers, port and honey glazed figs, honeyed brioche

GOURMET

Carpaccio of English beef fillet, horseradish cream, watercress and shaved fennel, parmesan game chips

London smoked salmon, horseradish dressing, caper berries, red onion salad, lemon

Chargrilled king prawn, lobster and Mediterranean vegetable salad, lemon and oregano dressing

Smoked tofu sushi, shiitake mushroom and coriander salad, fried dim sum, Japanese mayonnaise, sweet chilli sauce (V)

Prawn cocktail, butter poached lobster tail, thermidor aioli, bloody Mary shot



MAINS

PLEASE CHOOSE ONE MAIN

CLASSIC

Wild mushroom, paneer cheese and pea korma curry, coconut and coriander pilau rice, toasted garlic naan bread, mini poppadoms (V)

Tempura battered vegetables, sticky Thai rice, baby pak choi, satay and teriyaki sauce (V)

Cod, king prawn, clam and tuna crumble, saffron and butter poached vegetables, Parisienne potatoes

Wild mushroom and mascarpone risotto, pecorino and fennel seed wafer, shaved truffle, dressed roquette, truffle oil (V)

Slow cooked short ribs of English beef, shallot puree, roasted potato wedges and parsnips, sticky beer jus

Roast breast of corn-fed chicken, sage tagliatelle, baby onion, wild mushrooms, asparagus, thyme jus

Paneer and shiitake mushroom biryani, coriander and mint raita, toasted garlic naan bread strips, mini poppadoms (V)

Slow-cooked English beef, mashed potatoes, pot-roasted baby onions, turnips and parsnips, wilted spinach, beetroot jus

Double-fried beer tempura battered cod fillet, chunky chips, homemade wasabi-spiked mushy peas, homemade tartare sauce, lemon

Seared sea bass, creamy wild mushroom and soft herb risotto, roasted salsify chips, thyme jus

PREMIUM

Breaded free-range chicken breast stuffed with garlic, sun-dried tomato, herb and truffle butter, cracked black pepper and parmesan potato skins, baby leaf salad, smoked paprika aioli

Roast rump of Welsh lamb, puy lentil cassoulet, parmentier potatoes, baby onions, green beans, thyme jus

Handmade ravioli filled with pumpkin and squash, Stilton cream sauce, crispy sage leaves, toasted pumpkin seeds (V)

Slow-cooked lamb and beetroot hotpot, roast rump of Welsh lamb, artichoke puree, fine green beans, thyme jus

Sea bass fillet, galangal and lemongrass, smoked garlic and lemon scented whipped potatoes, salsify and shiitake mushrooms, roasting jus

Roast salmon fillet, parmesan gnocchi, brown shrimps, new season garlic, samphire

GOURMET

Roast English beef fillet, vegetable dauphinoise, glazed red cabbage, fine green beans, vanilla port jus

Roast rump and slow cooked shoulder of Welsh lamb, white bean puree, fondant potato, green beans, thyme jus



DESSERTS

PLEASE CHOOSE ONE DESSERT

CLASSIC

Homemade lemon posset, wild strawberry and basil jelly, strawberry macarons

Homemade coconut crème brulee and mango lassi, exotic fruit salad

Homemade limoncello crème brulee and fromage blanc panna cotta, poached rhubarb and blackberries, homemade hazelnut and pistachio biscotti biscuit

Homemade green tea panna cotta, lychee, mint and strawberry salad, homemade spiced shortbread biscuits

Homemade raspberry and almond trifle, white chocolate and hazelnut cookies, raspberry confit

PREMIUM

Warm sticky toffee and date pudding, caramelized banana, salted peanut butter sauce

Homemade ricotta filled lemon sugared doughnut, limoncello creme, candied lemon, mascarpone tiramisu

Warm homemade dark chocolate brownie, espresso sauce, mini doughnuts, chocolate pot

Homemade white chocolate and cherry tart, soured cherry shot, chocolate nemesis

Mini raspberry and passion fruit meringue, raspberry tart, raspberry milkshake

GOURMET

Mature West Country Cheddar, Kirkhams Lancashire and Stilton cheese, homemade rhubarb chutney, cheese biscuits, dried fruits and nuts

Homemade dark chocolate tart, milk chocolate coated honeycomb, white chocolate crème fraiche

Homemade white chocolate and wild strawberry mousse, strawberry milkshake, white chocolate and cranberry cookies

Lemon thyme meringue pie, caramelized Sicilian lemon tart, limoncello shot, raspberry confit

Homemade dark chocolate mousse, pistachio crème fraiche, popping chocolate, chocolate tuile

Chilled dark chocolate fondant, homemade honeycomb, white chocolate crème fraiche