



Fine Dining

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Our culinary team have created a range of seasonal menus to whet your appetite. The team are on hand to assist you with your selection, please just ask. Our wines have been carefully selected to complement and enhance these seasonal menus and we would be delighted to assist you in matching your food and wine.

Food allergies and special dietary requirements can be catered for on request.

Why not reward your team and colleagues with a fine dining express lunch £45.00

Choose a starter and main or main and dessert, including Fairtrade coffee and petits fours
10 – 25 delegates

Three course menu packages from £49.00 (based on minimum 50 people, supplements apply for smaller numbers)

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee and petits fours.

Starters

Plant based caramelised aubergine tartlet, zhoug, coconut and coriander
Plant based roast heritage carrot, preserved lemon, charred feta, harissa aioli, pumpernickel soil
Roast pumpkin with Paneer and lentil samosa, spiced onion puree, raita emulsion V
Trio of beets with Golden cross cheese, lentil crisp, horseradish yoghurt, pomegranate dressing V
Masala spiced salt cod cake, pickled lime chutney, radish and cucumber raita
Beetroot cured James Knight of Mayfair salmon, fennel and apple slaw, salmon jerky, yuzu and crème fraiche
Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing
Smoked duck carpaccio, shallot puree, pickled romanesco, fennel and hazelnuts

Main course

Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt VE
Baked aubergine, Roscoff onions, planchada bean bay puree and tamarind sauce VE
Potato, truffle terrine, Heritage carrots, broken rosary goats cheese, pickled carrot dressing V
Wild mushroom tortellini with tarragon cream, leeks, parmesan truffle velouté V
Scottish salmon teriyaki, dashi poached kohlrabi, kale and barley salad, sesame soy mayonnaise
Roast Icelandic cod, pancetta and thyme potatoes, onion puree, pinot jus
Roast rump of English lamb, butter bean puree, rosemary, kale and smoked bacon
Roast duck breast and duck ragout arancini, charred brassicas, red wine jus
Aged fillet of beef, smoked creamed potatoes, roasted ceps and charred baby gem (£5.00 supplement)

Pudding

Plant based coconut panna cotta, mango sorbet, bitter chocolate
Plant based set almond milk, raw cacao powder, hazelnut crumble, brick pastry
Columbian chocolate and pistachio tart, minted orange salad
Buttermilk and white chocolate pudding with honeycomb, hedgerow berries and ginger
Broken vanilla meringues, seasonal berries, pomegranate, rosewater
Yorkshire custard tart with poached rhubarb, vanilla cream
Espresso brûlée and orange blossom honey, spiced hazelnuts
Orchard apple tart tatin, salted caramel ice cream, toasted hazelnuts
Pineapple carpaccio, spice marinated, fresh lime, pink grapefruit sorbet
A Selection of British and Irish artisan cheese from Paxton and Whitfield's with Artisan crackers, orchard fruits chutney (£3.00 supplement)

V – Vegetarian VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT



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Why Not Add

Cheese course £10.00

British cheese selection, seeded crackers, fig jam, celery
Mrs Kirkham's Lancashire cheese, pressed apple terrine, rye toast
Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil Baron
Bigod doughnuts, greengage jam, sage sugar

Amuse Bouche £6.00

Babycino, cauliflower velouté, honey mousse, cacao
Crudité flowerpot, goats' cream, mushroom soil
Whipped potato, bacon powder, brioche soldiers
Shot of chicken, consommé jelly, bavarois, thyme biscuit
Forest mushroom arancini, truffle mousse
Potted sea trout, lemon panna cotta, fennel jam

Palette Cleanser £5.00

Kentish apple and mint sorbet
London gin and fever tonic sorbet
Sloe gin and blackberry fool
Spiced plum and almond milk panna cotta
Rum pineapple and chilli granita
Prosecco and hedgerow berry granita

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