



# Fine Dining

Autumn/Winter 2023

# Fine Dining

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.

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**Three course menu packages** from £53.50  
(based on minimum 50 people, supplements apply for smaller numbers)

## Fine Dining Express Lunch

**Reward your team and colleagues with a fine dining express lunch** £48.00  
Choose a starter and main or main and dessert, including Fairtrade coffee and petits fours (12 – 30 delegates)

**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.**

### Our socially-responsible and sustainable wine supplier: Ellis Wines

*Ellis Wines work with a collection of quality-focused wine makers who all work with sustainability front of mind. Many are family-owned and have invested in organic, biodynamic or other environmental practices. These include low-intervention, carbon neutral, certified sustainable and lutte raisonnée, as well as many other projects.*

*Ellis Wines also support activities focused on local communities, such as supporting schools, employee education and training, academic research as well as charity work.*

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing  
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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## Starters

Heirloom beetroot, whipped vegan feta, slow cooked cherry tomato black olive crumb and cress (VE)(NGC)

*Pair with:* Ojo Rojo Sauvignon Blanc, 2022

Courgette, goat cheese, smoked almond, herb salsa (V)

*Pair with:* Ojo Rojo Sauvignon Blanc, 2022

Sprouting broccoli, feta, chilli, and black olive dressing (V)

*Pair with:* Ojo Rojo Sauvignon Blanc, 2022

Baby leeks, rapeseed mayo, crispy onion, and whole grain mustard dressing (V)

*Pair with:* Domaine de la Grand Courtade Sauvignon Blanc, 2021

Tuna, confit potatoes, green beans, tomato, black olives

*Pair with:* Los Caminos Chardonnay, 2021

Cod tartar, anchovies, chilli, celeriac purée with a cracker

*Pair with:* Domaine de la Grand Courtade Sauvignon Blanc, 2021

Smoked salmon, sweetcorn rilette, scotch bonnet mayonnaise with a smoked pepper cracker

*Pair with:* Domaine de la Grand Courtade Sauvignon Blanc, 2021

Ceviche bass, avocado, chilli, grapefruit gel, grapes, and seaweed salad

*Pair with:* Domaine de la Grand Courtade Sauvignon Blanc, 2021

Beef, melon, grilled artichoke, shallot, wholegrain mustard cream

*Pair with:* Los Caminos Chardonnay, 2021

Chicken and leek terrine, truffle emulsion, Burford brown egg, brioche, and pea shoot

*Pair with:* Ojo Rojo Sauvignon Blanc, 2022

Roast honey figs, mozzarella, param ham, walnut, and rocket

*Pair with:* Ojo Rojo Sauvignon Blanc, 2022

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## Main course

Katsu cauliflower, bok choy, Crispy Asian salad with curry coconut sauce (VE)

*Pair with:* one of our planet-saving Toast beers!

Root vegetable tatin with candied nuts, blue cheese with warm potato salad (V)

*Pair with:* Punto Alto Malbec, 2021

Roast cod, with spinach, butter mash, mussel, and cider cream sauce (NGC)

*Pair with:* Ojo Rojo Merlot, 2022

Confit salmon with fondant, spiced squash purée, chestnut winter green, shallot cream (NGC)

*Pair with:* Punto Alto Malbec, 2021

Braised duck leg, roast apple, celeriac, broccoli, honey glazed carrot and roast butter sauce (NGC)

*Pair with:* Ojo Rojo Merlot, 2022

Roast chicken, confit chicken bon bon, curried potatoes, broccoli, and katsu sauce

*Pair with:* Côtes du Rhône, Domaine de l'Amandine, 2021

Pressed lamb, fondant, carrot puree, greens, red currant jus (NGC)

*Pair with:* Hamilton Heights Shiraz, 2021

Five spice Pork belly, Chinese greens, lemongrass mash, carrot, Asian spiced jus (NGC)

*Pair with:* Montepulciano d'Abruzzo Riserva 'Tor del Colle', 2019



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## Pudding

Spiced oat milk panna cotta, rum and raisins purée, vegan shortbread (VE)(NGC)

Treacle tart with clotted cream (V)

Pear and almond pavlova trifle (V)

Mulled winter fruit with cinnamon cream (V)(NGC)

Roast plum, custard mousse, blackberry gel and almond crumble

Coconut panna cotta with mango and chilli

Winter spiced pecan, caramel cheesecake glass

*Please enquire for bespoke dessert wine pairing*

## Why Not Add

Our chefs are on hand to personalise and bespoke your dinner menu.

Get in touch with your event planner to discuss how we can create a bespoke dining experience for you and your guests by adding an extra course, an amuse bouche or palette cleanser.

### Cheese board

A selection of British sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery.

Served either as individually board or sharing plate on the table.

£9.50

### Amuse Bouche

£6.40

### Palette Cleanser

£5.40

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# Tariff tables – Fine dining, lunch

| Fine dining, lunch (per person, excl. VAT)      |              |              |            |
|---|--------------|--------------|------------|
|   | 12-24 guests | 25-49 guests | 50+ guests |
| Express lunch – 2 course, complimentary coffee  | £48.00       | N/A          | N/A        |
| Three course meal with complimentary coffee     | £61.20       | £53.70       | £44.80     |
| Four course meal with complimentary coffee      | £74.30       | £65.40       | £53.70     |
| Three course meal with drinks (1)               | £72.50       | £62.70       | £52.90     |
| Four course meal with drinks (1)                | £82.50       | £69.90       | £58.30     |
| Three course meal with reception and drinks (2) | £77.10       | £67.20       | £58.30     |
| Four course meal with reception and drinks (2)  | £87.00       | £74.30       | £63.60     |
| Three course meal with canapés and drinks (3)   | £84.30       | £74.30       | £65.40     |
| Four course meal with canapés and drinks (3)    | £94.20       | £81.50       | £71.60     |

| Special courses (per person, excl. VAT) |       |
|---|-------|
| Cheese course                           | £9.50 |
| Amuse bouche                            | £6.40 |
| Palette cleanser                        | £5.40 |

| Beverages (per item, excl. VAT) |        |
|---------------------------------|--------|
| House wines 750ml               | £23.50 |
| Sparkling wine from             | £34.60 |
| Champagne from                  | £59.80 |
| Bottled water 750ml             | £3.20  |
| Juices 1L jug from              | £6.50  |

(1) ½ bottle of house wine and complimentary bottled water

(2) A glass of beer, wine or soft drink for reception, plus ½ bottle of wine and bottled water for dinner

(3) A glass of beer, wine or soft drink, plus four canapés and ½ bottle of wine and bottled water for dinner



# Tariff tables – Fine dining, dinner

| Fine dining, dinner (per person, excl. VAT)     |              |              |            |
|---|--------------|--------------|------------|
|   | 12-24 guests | 25-49 guests | 50+ guests |
| Fork Buffet Dinner                              | N/A          | £52.00       | £49.00     |
| Three course meal with complimentary coffee     | £74.60       | £63.90       | £53.50     |
| Four course meal with complimentary coffee      | £90.60       | £77.80       | £63.90     |
| Three course meal with drinks (1)               | £85.20       | £74.60       | £62.90     |
| Four course meal with drinks (1)                | £97.00       | £83.10       | £69.30     |
| Three course meal with reception and drinks (2) | £90.60       | £79.90       | £69.30     |
| Four course meal with reception and drinks (2)  | £102.30      | £88.40       | £75.70     |
| Three course meal with canapés and drinks (3)   | £99.10       | £88.40       | £77.80     |
| Four course meal with canapés and drinks (3)    | £110.80      | £97.00       | £85.20     |

| Special courses (per person, excl. VAT) |       |
|---|-------|
| Cheese course                           | £9.50 |
| Amuse bouche                            | £6.40 |
| Palette cleanser                        | £5.40 |

| Beverages (per item, excl. VAT) |        |
|---------------------------------|--------|
| House wines 750ml               | £23.50 |
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- (1) ½ bottle of house wine and complimentary bottled water  
 (2) A glass of beer, wine or soft drink for reception, plus ½ bottle of wine and bottled water for dinner  
 (3) A glass of beer, wine or soft drink, plus four canapés and ½ bottle of wine and bottled water for dinner

