

Build your own Menu

Pick two Starters

Cold Starters

Duck & Orange Pate with toasted Brioche
Charcuterie Plate with pickled Gherkins
Smoked Mackerel Pate with salted Cucumber
Smoked Salmon Pate with Pickled Beetroot & Melba Toast
Prawn, Grapefruit & Pomegranate Salad
Beetroot & Goat's Cheese Terrine with Horseradish Cream & Basil

Hot Starters

Twice Baked Cheese Soufflé
Individual Asparagus Bread & Butter Pudding
Nachos with Cheese, Guacamole, Sour Cream & Fresh Tomato Salsa
Creamy Wild Mushrooms on Sour Dough Toast
Grilled Mackerel Fillets with Apple Sauce and Celeriac Salad
Pan Fried Squid and Chorizo with a Rocket Salad

Soup

French Onion Soup with Cheese Crouton
Roasted Tomato & Sweet Pepper Soup
Leek & Potato
Fresh Pea & Mint
Carrot & Coriander
Sweet Potato, Coconut & Chilli

Pick the entire Bronze Menu or two Mains from either the Silver, Gold or Platinum Group + a Vegetarian Option

Bronze 'BBQ' Menu

Local Beef Burgers
Premium Pork Sausages
Cajun Spiced Boneless Chicken Thighs
Halloumi, Peppers & Mushrooms
Buns, Bread, Salad & Relish

Silver Dining Menu

Chicken, Prawn & Chorizo Paella
Singapore Noodles with Pork
Thai Green Chicken Curry
Prime Beef Lasagne
Shepherds Pie
Chicken Fricassée
Chilli Con Carne

Gold Dining Menu

Beef Bourguignon
Lamb Tagine
Trio of Fish Pie
Homemade Chicken & Leek Pie with Puff Pastry
Suprême of Chicken with Creamy Tarragon Sauce
Suprême of Chicken Kiev
Slow Roasted Belly Pork with Crackling & Apple Sauce
Roast Gammon with a Marmalade Glaze & Rich Madeira Sauce
Roast Topside of Beef
Sticky Salmon with Chinese greens
Roast Leg of Lamb with Mint Sauce

Platinum Dining Menu

Grilled Cod Loin with Sweet Cherry Tomato Compôte
Pan Fried Sea Bass with Pearl Barley Risotto
Slow Braised Short Rib of Beef
Smoked Haddock Risotto with Basil Butter & Poached Egg
Slow Braised Lamb Shank with Redcurrant Sauce
Griddled Sirloin Steak with all the Trimmings
Weiner Schnitzel
Oven Roasted Lamb Rump with Harissa Crust
Pan Fried Duck Breast with a Ginger & Balsamic Glaze

Vegetarian Dining Menu

Roasted Butternut Squash with Quinoa, Feta & Sun dried Tomatoes
Fennel & Lemon Risotto
Wild Mushroom Stroganoff
Vegetarian Cassoulet
Fennel & Lemon Risotto
Asparagus Tart
Mushroom, Puy Lentil & Guinness (hot water crust) Pie
Halloumi & Cous Cous Stuffed Peppers
3 Cheese Gnocchi & Wilted Spinach
Summer Vegetable Frittata
Caramelised Onion & Goats' Cheese Tart

Pick one or two Carbs depending on numbers (please call to discuss)

Buttered New Potatoes

Boulangère Potatoes

Roast Potatoes

Creamy Mashed Potato

Dauphinoise Potatoes

Steamed Basmati Rice

Pick two Desserts

Hot Puddings

Heston's Treacle Tart with Vanilla Ice Cream
Apricot Bread & Butter Pudding
Seasonal Fruit Crumble
Lemon & Vanilla Rice Pudding
Sticky Toffee Pudding with Toffee Sauce
Apple Tarte Tatin with vanilla Ice Cream

Cold Desserts

Key Lime Pie
Strawberry Pavlova
Banoffee Pie
Baked New York Cheesecake
Salted Caramel Chocolate Pot
Tiramisu Cake
Fresh Fruit Platter

White Chocolate Panna Cotta with Blueberry Compote
Lemon & Mascarpone Tart with Raspberry Coulis
Lemon Posset With Fresh Raspberries
Raspberries in Champagne Jelly
Mint 'Aero' Cheesecake
Cheese & Biscuits with grapes & celery