

This menu will be served from 1st February to 31st May 2021
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts
Full Ts & Cs on our website



Sit-Down Dinner

Beautiful food designed meticulously for sit-down occasions that demand the best

CEDAR 

Starter

Home Cured Beetroot Gravdax with Chargrilled Olive Bread & Aioli (d)

Tomato & Green Bean Tartare Salad (v)

Main Course

Roasted Beetroot, Kale & Goats Cheese Tart with Dauphinoise Potatoes, Glazed Baby Carrot & Cauliflower Cream (v)

Oven Roasted Free Range Chicken, Dauphinoise Potato & Ribbons of Carrot & Courgette (g)

Dessert

Lemon Mousse Pot with Candied Lemon Slice (v, g)

£40.00 per person

BEECH 

Starter

Home Smoked Dorset Trout with Endive & Orange (d)

Pickled Vegetable & Watercress Salad with Smoked Carrot Yoghurt (v, g)

Main Course

Pan Roasted Salmon with Spinach, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)

Sugar Roasted Baby Heritage Carrots, Beetroot Puree & Spinach Dauphinoise (vegan, d, n)

Dessert

Glazed Pear & Frangipane Tart (v, n)

£44.00 per person