

This menu will be served from 1st June to 30th September 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

Roast Aubergine Slices & Black Garlic Yoghurt Dressing (v, g)

Main Course

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

Leek & Caerphilly Cheese Tart with Dauphinoise Potato & Ribbons of Carrot & Courgette (v, g)

Dessert

Summer Pudding with Clotted Cream (v)

**£40.00 per person**

**BEECH** 

Starter

Oven Glazed Honey Goats Cheese with Flat Mushroom, Red Onion Marmalade & Rocket (v, g)

Main Course

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


Roasted Beetroot, Kale & Goats Cheese Tart with Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (v, g)

Dessert

Burnt Lemon Tart with Summer Berries (v)

**£42.00 per person**

*\*Price does not include service staff, chefs, cooking equipment, crockery, cutlery or glassware.  
Linen hire also available on request. Please get in touch with any alternative dietary requirements.*

 *Chef required*  
*All prices are subject to VAT*