

This menu will be served from 1st October 2020 to 31st January 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

Tomato & Green Bean Tartare Salad (v)

Pan Fried Salmon with a Pickled Vegetable Salad (g, d)

Main Course

English Wild & Field Mushrooms with Leek, Goats Cheese
Bon-Bons & Broad Bean Puree (v)

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

Dessert

Blackberry Pannacotta & Gin Macerated Berries (v, g)

£36.00 per person

BEECH 

Starter

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

Smoked Beef Carpaccio with Truffled Artichoke
Puree & Watercress (g)

Main Course

Herb Crusted Cod, Cauliflower Cream & Roasted Beetroot

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

Dessert

Chocolate & Cranberry Mousse (v, g)

£44.00 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