

This menu will be served from 1st October 2018 to 31st January 2019
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = gluten free, 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

Mi Cuit Salmon & Pickled Vegetable Salad (g, d)

Chestnut Ravioli with Walnut & Kale Pesto (v)

Main Course

Noisettes of Lamb with Baby Spinach, Dauphinoise Potato,
Cauliflower Cream & Claret Jus (g)

Chargrilled Cauliflower Steak, Gorgonzola Risotto, Pea Puree &
Black Truffle Oil (v, g)

Dessert

Blackberry Pannacotta & Gin Macerated Berries (v, g)

£34.00 per person

BEECH 

Starter

Venison & Beetroot Carpaccio (g, d)

Deconstructed Stilton & Pear Tartlet with Walnut
Dressing (v, n)

Main Course

Pan Fried Sea Bass with Baby Spinach, Langoustine &
Prawn Foam (g)


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

Dessert

'Liquid Chocolate' (v)
*Chocolate Brownie Chunks, Raspberry Sorbet, White Chocolate Foam &
Hot Chocolate Sauce*

£42.00 per person

*Price does not include service staff, chefs, cooking equipment, crockery, cutlery or glassware.
Linen hire also available on request.

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

STARTERS

Orchard Farm Ham Hock Terrine with Poached White Raisins & Pear Chutney (g, d)	£7.80
Mi Cuit Salmon & Pickled Vegetable Salad (g, d)	£12.50
Duck Liver Parfait with Pistachio, Dehydrated Orange & Bella Lodi Tuile (g, n)	£7.50
Warm Poussin Breast Salad with Poussin Leg Confit & Lightly Poached & Breaded Hen Egg	£11.50
Home Smoked Dorset Trout with Kimchi & Edamame Dressing (g, d)	£7.50
Venison & Beetroot Carpaccio (g, d)	£8.50
Chestnut Ravioli with Walnut & Kale Pesto (v, n)	£9.50
Deconstructed Stilton & Pear Tartlet with Walnut Dressing (v, n)	£10.00

MAINS

Pan Roasted Sea Bass with Baby Spinach, Langoustine & Prawn Foam (g)	£25.00
Noisettes of Lamb with Baby Spinach, Dauphinoise Potato, Cauliflower Cream & Claret Jus (g)	£16.50
Fillet of Beef with Herb Crust, Glazed Baby Carrots, Dauphinoise & Artichoke Puree	£23.50
Roasted Beetroot, Kale & Goats Cheese Tart with Dauphinoise Potatoes, Glazed Baby Carrot & Cauliflower Cream (v)	£15.50
Roast Monkfish with Braised Baby Fennel, Saffron Foam & Pommes Anna (g)	£15.50
Gressingham Duck Breast with Roast Baby Parsnip, Pumpkin Puree & Beetroot Crisps (g, d)	£18.00
Roast Free Range Guinea Fowl Breast with Dauphinoise Potatoes, Glazed Baby Carrots & Red Wine Jus (g)	£18.00
Chargrilled Cauliflower Steak, Gorgonzola Risotto, Pea Puree & Black Truffle Oil (v, g)	£12.50

DESSERTS

Poached Winter Fruits (v, g) <i>Winter Fruits Served Warm with Glazed Marsala Sabayon</i>	£7.50
'Liquid Chocolate' (v) <i>Chocolate Brownie Chunks, Raspberry Sorbet, White Chocolate Foam & Hot Chocolate Sauce</i>	£15.00
Chocolate Marquise with Turkey Flats PX Ice Cream (v, n)	£10.50
Plated Selection of Fine British Cheese with Quince (v, g)	£8.95
Blackberry Pannacotta & Gin Macerated Blackberries (v, g)	£9.50
Sticky Toffee Pudding & Toffee Sauce (v)	£6.50
'Passion Me' (v) <i>Espresso & Chocolate Mousse Tart with Passion Fruit Sorbet</i>	£9.50
Poached Pear, Salted Caramel Ganache & Hazelnut Praline Crumbs (v, g, n)	£8.50

Chef Selection of Homemade Petit Fours (3 pieces per person)	£6.50
Chef Selection of Homemade Petit Fours (1 piece per person)	£2.50

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