

Formal Dining

Our Formal Dining menu is a 3 course meal served on china with silverware, at the tables and includes a selection of breads with butter.

£57.95
per person

A staffing cost of £130.00 is applied per 15 people or part of.

How it works:

1. Choose **one** choice from each of the Starters, Mains & Dessert options.
2. Let us know your selection.
3. We will issue confirmation of your selections.

Please note more than one choice from each list can be arranged if required, however, will incur an additional charge - £POA per person.

Starters

- ♦ Slow-roasted plum, tomato & thyme tarte tatin glazed with a balsamic caramel, served with baby mixed leaves & basil oil ♦
- ♦ Apricot chicken ballotine with plum chutney ♦
- ♦ Ham hock terrine accompanied with our homemade piccalilli on a sourdough croute ♦
- ♦ Gravalax smoked salmon, marinated with beetroot & dill and served with a side of pickled vegetables [GF;DF] ♦
- ♦ Fresh prawn & crayfish cocktail drizzled with a Marie Rose sauce [GF;DF] ♦
- ♦ Greek Feta cheese & caramelised red onion tart topped with succulent asparagus spears [V] ♦
- ♦ Compressed watermelon with heirloom tomatoes, micro rocket, crumbled blue cheese & pine nuts ♦

Cont....

Starters Cont.

- ◆ Roast rainbow beetroot & chargrilled asparagus with a lemon & Sorrell dressing ◆

Main Course

- ◆ Corn-fed breast of chicken stuffed with sundried tomato & basil, accompanied with wilted spinach & buttered fondant potatoes [GF] ◆
- ◆ Rosemary & garlic roasted rump of lamb served with a minted pea & potato puree, a side of seasonal vegetables & a redcurrant jus [GF] {£2.50 supplement} ◆
- ◆ Pan fried fillet of sea bass, served with roasted salsify, buttered fava beans & a lobster bisque [GF] ◆
- ◆ Aubergine stuffed with provincial vegetables & served with a red pepper coulis [DF;GF;Vegan] ◆
- ◆ Grilled halloumi on a bed of slow roasted Portobello mushrooms, served with a thyme & shallot vinaigrette [GF;V] ◆
- ◆ Chicken breast stuffed with Ricotta & basil with crispy pancetta and buttered savoy cabbage with gratin potatoes & a rich chicken jus ◆
- ◆ Baked chalk stream trout with a capped dill tomato burnt butter sauce, tender stem broccoli with roast butternut squash ◆
- ◆ Pan-seared stone bass served with buttered fingerling potatoes, celeriac remoulade & a golden raisin dressing ◆

Dessert

- ◆ Aussie Pavlova with homemade lemon curd topped with poached rhubarb & ginger syrup ◆
- ◆ Duo of chocolate mousses with a Bailey's crème anglaise [GF] ◆
- ◆ Strawberry & cream tart topped with pistachio ◆
- ◆ Vegan brownie with candied pecan & cashew nuts and a vanilla cream sauce [Vegan] ◆
- ◆ Seasonal deconstructed cheesecake ◆
- ◆ Caramel panna cota ◆

DF = Dairy Free; GF = Gluten Free; V = Vegetarian

Add a little something extra....

Cheese board

- ♦ A selection of traditional cheeses served with crackers, chutney & grapes ♦

£7.00

per person

After dinner coffee

- ♦ Fresh filter coffee & tea selection served at the table or as a self-service area ♦

£2.75

per person

After dinner coffee & petit fours

- ♦ Fresh filter coffee & tea selection served at the table or as a self-service area, together with a selection of petit fours ♦

£4.50

per person

Please note....

- Minimum numbers for this menu are 15 people.
- Where more than one choice is required, please contact us for a price.
- Vegetarian & vegan options are available where required but will be chefs' choice. If you would like to specify these options, an additional charge will be applied – POA.
- Make sure all dietary requirements for your guests have been covered, as alternative requests on the day cannot be guaranteed.

Please refer to the 'Dietary' button for all dietary requirements and allergen information.

All prices are exclusive of VAT.