



Menu A

£45.00 for one choice of each course

£50.00 for a selection of two choices of each course

£55.00 for a selection of three choices for each course

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Spring Pea soup with Mini Welsh Rarebit

or

Seared Tuna Salad with Soy and Ginger Dressing

or

Baby Gem, Spinach and Avocado Salad with Blue cheese Dressing

*

Organic Salmon Fishcake with Tomato and Caper Sauce

or

Breast of Corn-Fed Chicken with Truffled Potatoes and Morel Sauce

or

Gnocchi with Broad Beans, Peas, Mint and Pecorino

*Served with Lettuce Heart and Wild Herb Salad
and French Beans with Shallots, Lemon Oil*

*

White Chocolate and Earl Crème Brûlée

or

Glazed Lemon Tart

or

Mars Bar Cheesecake with Crème Fraîche

*

Infused Teas or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request
at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***



Menu B

£55.00 for one choice of each course

£60.00 for a selection of two choices of each course

£65.00 for a selection of three choices for each course

Tortano Sourdough Bread with Nocellara del Belice Olives

*

Jerusalem Artichoke Soup With Walnut Pesto

or

Forman's Smoked Salmon with Toasted Poilane

or

Wild Mushroom, Leek and Gruyere Tart

*

Fillet of Sea Bream with Buttered Spring Greens and Saffron Sauce

or

Scottish Rib-Eye Steak with Mustard and Capers Butter

or

Courgette Risotto

*Served with Lettuce Heart and Wild Herb Salad
and Sautéed Lyonnaise Potatoes*

*

Sticky Date Pudding with Toffee Sauce and Crème Fraîche

or

Champagne Jelly with Mixed Berries

or

Warm Valrhona Chocolate pot

*

Infused Teas or Coffee

For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request
at £7.50 per portion available.*

***For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.***



Canapés List

Please select up to 5 canapés from the list for pre-dinner canapés

Fish

Formans London Cure Smoked Salmon Crostini £2.00

Dressed Dorset Crab on Toast £2.50

Meat and Poultry

Chicken Cigars with Almond and Cinnamon £2.50

Duck Spring Rolls with Plum Sauce £2.50

Mini Yorkshire Pudding with Grilled Beef Fillet and Horseradish £3.50

Vegetarian

Wild Mushroom Arancini with Truffle Mayonnaise £2.00

Mini Welsh Rarebit £1.50

Tartlet of Wild Mushrooms and Thyme £2.50

Dessert

Chocolate Brownie £1.50

Mini Lemon Tart £1.50

Mini Valrhona Hot Chocolate Pot £2.00

Substantial canapés at £4.50 each

Mini Hamburger with Wild Rocket, Gherkin and Ketchup

Almond Coated Chicken Goujons with Aioli

Saffron Risotto

Rare Tuna Salad with Soy and Ginger Dressing

Lemon Sole Goujons and Tartare Sauce

Macaroni Cheese