

Conference & Private Dining

Spring/ Summer Menu.

February – September 2025

Over 30 people set menu choice of 1/1/1 with an additional starter & main course choice as your vegetarian option. Group under 30 people, may have a menu choice of 3/3/3 to include a vegetarian option.

Starters

Confit duck terrine, spring onion, coriander, cucumber, hoisin puree – DF

Chicken liver parfait, cherry puree, brioche, fresh cherry's

Torched mackerel, beetroot and raspberry gel, pickled beets, buttermilk dressing - GF

Heirloom tomato, burrata, black olive tapenade, lilliput capers, tomato water gel – V, GF

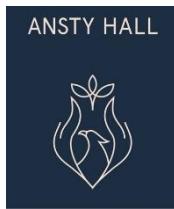
Soy and treacle cured sea tout, cucumber, compressed watermelon, wasabi emulsion – GF, DF

Heritage carrot mosaic, pickled carrot, radish, lovage emulsion - VE

Tomato and Basil Soup with a Cheese scone - V

Mains

Soy and treacle glazed beef cheeks, choi, saffron baby potatoes, crispy onions – DF, GF



Mains continued...

French trimmed chicken supreme, lemon thyme potato terrine, charred hispi cabbage, chicken jus - GF

Fillet of beef, torched Roscoff onion, artichoke puree, cavolo nero and wild mushrooms, rich red wine jus (supplement £12) - DF, GF

Chalk stream trout, samphire, Jerseys, caper and brown shrimp cream sauce, leek oil -GF

Turbot, charred courgette, asparagus, pea and edamame beans, wild garlic pistou, crispy serrano ham (supplement £12) - DF, GF

Roast fillet of cod, chard, chorizo and white bean cassoulet, romesco sauce - DF, GF

Slow cooked porchetta, black pudding, pickled apples, summer vegetables, cider and wholegrain mustard sauce - DF

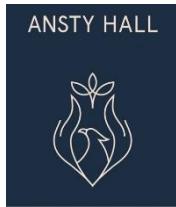
King oyster mushroom, spiced lentils, mushroom pakora, mango puree, chai spiced granola - VE, DF

Miso glazed and roasted Aubergine, mushroom puree, five spice crispy kale, pomegranate, baby coriander - VE, DF, GF

Desserts

Rhubarb sherbet panna cotta, strawberry coulis, confit rhubarb, white chocolate ice cream - GF

Rich chocolate parfait and pistachio cremeux, pistachio tuille, vanilla ice cream



Desserts continued...

Raspberry pavlova, passion fruit parfait, Chantilly Cream - GF

Blackberry and elderflower creme Brule tart, lemon curd ice cream

Ansty sticky toffee pudding, toffee sauce, clotted cream

Vegan dark chocolate torte, berry compote, mango sorbet – VE, GF, DF

Selection of English cheeses, fruit chutney, Peters yard biscuits – £7
supplement

Tea/coffee and petit fours