

Fine dining

Minimum order of 20 people
3 courses with coffee & petit four - £69.50pp

Please choose one starter, one main course and one dessert for all your guests.
All pre-booked special dietary requirements will be catered for

Starters

Celeriac velouté, black truffle, chestnut crumble
Wild mushroom panna cotta, lentil, hazelnut dukkah
Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton
Smoked Chalk Stream trout tartare, pickled winter roots
Suffolk ham hock & Oglethorpe cheese tart, chive cream, baby leaf salad

Mains

Squash and portabella mushroom Wellington, truffle mash, mushroom jus
Sea bass, saffron risotto, sea vegetables and fennel foam
Roasted free range chicken, kale, fondant potato, blackberry, thyme jus
Herb-crusted rack of lamb, rosemary polenta, baby spinach, lamb jus
Braised short rib of beef, beef fat hash brown, parsnip puree, port jus

Dessert

Spiced apple parfait, cinnamon cake, apple molasses ice cream
Dark chocolate and chestnut crèmeux, cranberry, red wine sorbet
Crown Prince pumpkin and gingerbread trifle, maple mascarpone
Pear and almond Paris-Brest, cardamom crème anglaise
Winter berry pavlova, elderflower chantilly

