



Fine dining

Minimum order 20 people.

3 courses served with coffee, artisan bread and petit fours – £72.50

Starters

Seared scallops with spiced cauliflower puree and sea herbs beurre blanc (gf)

Pork, pigeon and pistachio terrine with plum jam and homemade caraway crisp

Heirloom beetroot carpaccio, whipped vegan cheese, pickled shallots with buckwheat and a sherry vinaigrette (vg)

Chicken liver parfait with spiced gooseberries and toasted brioche

Crab salad, compressed apples with cucumber and chervil (gf)

Roasted squash raviolo with vegan ‘nduja crumb and sage dressing (v)

Mains

Halibut, mussel and saffron coco beans with seaweed tuille and sea herbs (gf)

Grilled stone bass with samphire, fennel, petit fondants and split dill cream (gf)

Roast salmon, braised fennel and mussel bouillabaisse with Parisienne potatoes and rouille (gf)

Roast rump of lamb with baby winter vegetables, layered potato terrine and pinot jus (gf)

Fillet of beef with glazed heritage carrots, pomme anna, cep ketchup and black garlic jus (gf)

Roast duck breast with beetroot fondant, glazed parsnips, charred leek and blackberry jus (gf)

Layered root vegetable pithivier, Jerusalem artichokes, crispy kale and herb jus (vg)

Roast hispi cabbage, chestnut risotto, labneh and onion crumble (v, gf)

Main dietary abbreviation symbols: (vg) vegan (v) vegetarian (gf) gluten free.

Select 1 starter, 1 main and 1 dessert.
Special dietary requirements catered for on request.

Desserts

Vanilla rice pudding, caramelised figs and granola (vg, gf)

Spiced poached pear, fior di latte ice cream and candied hazelnuts (v, gf)

Layered chocolate mille feuille, salted caramel and praline (v)

Regent’s honey pannacotta, apple compote, green apple, pistachio (v, gf)

Three seasonal British cheeses with port and onion chutney and crisp bread crackers (v)

