Spring & Summer Menus (External) 2023

**MENU 1**

Sweet Potato Velouté with Black Pepper & Anchovy Roulade

Seared Chicken Breast, Potato Gnocchi, and Zucchini Ribbons with Tomato Coulis and Deep Fried Leeks

Lemon and Rosemary Crème Brulée

£20.28 per person

**MENU 2**

Herb & Garlic Marinated Peppers with Smoked Chicken, Raisins, and Pine Nut Dressing

Black Bream with Beetroot Pomme Purée and Grapefruit Beurre Blanc, Carrot Batons & Green Beans with Gremolata

Poached Pear with Ginger Ice Cream, Amaretti, and Rhubarb Syrup

£22.20 per person

**MENU 3**

Wild Garlic & Baby Spinach Risotto with Kiln Baked Salmon and Sakura Leaves

Slow Cooked Pork Belly, Vine Fruit Quinoa, Broccolette, Sundried Cherry Tomatoes and Cider Jus Lié

White Chocolate Cheesecake, Raspberry Sorbet and Coriander

£24.60 per person

**MENU 4**

Rice Noodle & Soy Soup with Duck Confit, Pak Choi and Radish

Local Lamb Rump with Asparagus Niçoise, Bagna Cauda and Tomato Concassé

Mango Baked Alaska

£27.00 per person
MENU 5

Cantaloupe Melon, Mozzarella & Beetroot Salad with Crisp Parma Ham and Elderflower Vinaigrette
Seared Duck Breast, Vanilla & Raspberry Jus, Buttered Fondant, Baby Leeks and Carrots
Passion Fruit Meringue Tart with English Strawberries

£28.20 per person

MENU 6

Deep Fried Cod Loin with Horseradish and Celeriac Aioli
Rare Cooked Beef Fillet, Jersey Royal Potato & Tarragon Torte, Vegetable Brochette & Veal Reduction
Assiette of Miniature Desserts
(Lemon Tart, Chocolate Brownie, Pimm’s Shot with Summer Berries)

£29.40 per person

VEGETARIAN MAIN OPTIONS

Wild Mushroom and Crème Fraîche Tart
Mixed Pepper Wellington
Beef Tomato Yemista
Smoked Pepper Frittata

Vegetarian Starters will be the same meal with a Vegetable Variation substituting the Protein

Menu prices do NOT include VAT

Prices include a selection of Artisan Breads, Coffee, and After Dinner Mints

If you have a Food Allergy or a Special Dietary Requirement, please contact a Member of our Catering Team