

MENU A | £46.50

cured salmon

dill mayo , pickled cauliflower & herb oil

prosciutto ham

artichoke tapenade, toasted baguette

buratta (v)

walnuts & dandelion

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spice roasted baby chicken

tarragon & lemon

grilled bream

almond romesco, chorizo & black olive

grilled baby carrots

soy yoghurt, puffed wild rice & seeds

sides to share

roast garlic and olive oil pommes puree

green beans & mustard dressing

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pinapple carpaccio

coconut sorbet & lime

chocolate tart

clotted cream

vanilla cheesecake

berries

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tea, coffee, infusions

wine suggestions to pair with Menu A

2014 Chablis Domaine De Vauroux, Burgundy, France

2015 Pinot Noir Pueblo Del Sol, Uruguay

an additional cheese course can be added to all menus at a supplement of £9.00 per person
chocolate truffles available at an additional cost of £2.50 per person

- * parties of up to 16 guests (including children) can make their selection on the day of event
- * parties of up to 30 guests (including children) need to pre-order for each guest
- * parties of 31 guests or more (including children) must choose a set menu (1 starter, main & dessert) for the entire party

MENU B | £56.50

steak tartare provençale

chargrilled toast, chopped chives

tuna tartare

citrus dressing

buratta (v)

walnuts & dandelion

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Roasted duck breast

turnip, black cabbage & nasturtion

seared salmon

harissa potatoes, charred fennel, yoghurt

salt baked celeriac

endive, smoked almond & citrus

sides to share

roast garlic and olive oil pommes puree

wilted spinach, lemon, chilli

butter leaf lettuce , shallots & herbs

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salted caramel profiteroles

chocolate sauce

crème brulee

lemon madeleines

baked molten chocolate

vanilla ice cream

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tea, coffee, infusions

wine suggestions to pair with Menu B

2015 Viognier, Les Bories Blanques, Languedoc, France
2011 Château De Ricaud, Cadillac, Cotes De Bordeaux, France

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