

**Dinner Menus @ £35.00 per person
(exclusive of VAT)**

Starters

- Prosciutto with Bocconcini, Plum Tomato & Basil Salad, aged Balsamic & Olive Oil (GF)
Twice Baked Goats Cheese & Red Onion Souffle with Caramelised Apple & Walnut Salad (V)
Thai Sweet Potato & Basil Soup with Vermicelli Noodles (V)
Chicken & Baby Leek Terrine wrapped in Prosciutto, Red Pepper & Chilli Jelly (GF)
Goats Cheese & Sun Dried Tomato Cheesecake with Watercress Salad & Sweet Pepper Dressing (V)
Smoked Chicken, Plum Tomato & Avocado Tian with Crispy Palma Ham & Basil Dressing (GF)

Main Courses

- Maize Fed Chicken Ballotine with Sage & Pancetta in a Porcini Mushroom Jus (GF)
Slow Roasted Belly Pork, with Crackling & a Cider & Honey Sauce (GF)
Rosemary & Garlic Braised Shoulder of Lamb with a Minted Pea Puree & Rich Redcurrant Jus (GF)
Slow Cooked Feather Blade of Beef in a Rich Burgundy Sauce, Baby Onions, Mushrooms and Smoked Bacon (GF)
Pan Fried Duck Breast, Orange & Grand Marnier Glaze (GF)
Roast Seabass Fillet, Crushed Sweet Potato, Lemon & Saffron Beurre Blanc (GF)

Vegetarian Main Courses

- Butternut Squash Tortellini with a Lemon, Sage Beurre Blanc & Deep Fried Leeks (V)
Caramelised Shallot, Goats Cheese & Thyme Tartlet with a Rocket Salad & Balsamic Reduction (V)
Chargrilled Mediterranean Vegetable Stack with Sweet Pepper Dressing (V) (GF)
Chargrilled Mediterranean Vegetables & Halloumi with a Sweet Pepper Dressing (V)
Baked Sweet Pepper filled with Thai Style Vegetables with a Honey, Lemon & Soy Reduction & Jasmine Rice (V) (GF)

Desserts

Rich Chocolate Tart, Salted Caramel Ice Cream &
a Roasted Pistachio Crème Anglaise
White Chocolate & Berry Cheesecake with Berry Compote
Passion Fruit & Vanilla Panna Cotta with Honey Comb
Sticky Toffee Pudding & Toffee Sauce with Caramelized Bananas
Tiramisu & Biscotti

Tea, Coffee & Homemade Chocolates

Menu additions

Chef has devised a number of additional menu options that you may like to choose to personalise your menu. Please note that these alternatives come with a per person supplement cost that is in addition to the £35.00 dinner menu cost.
All prices quoted are exclusive of VAT

Additional Starter Options

Crispy Duck Salad with Oriental Dressing &
Toasted Pine Nuts (N) (GF)- £3.00
Beetroot Cured Gravlax, Horseradish Cream &
Herb Salad (GF)- £3.25
Jerk Tiger Prawns, Mango & Pineapple Salad with Sweet Potato
Crisps (GF)- £3.25
Carpaccio of Beef, Parmesan Shavings, aged Balsamic &
Truffle Oil (GF)- £3.25

Additional Main Course Options

Rump of English Lamb, stuffed with Wild Mushroom & Rosemary,
Red Current Jus (GF)- £3.00
Roast Sirloin of Beef, Café de Paris Butter, Baby Vine Tomatoes &
Pan Jus (GF) - £5.00
Seared Fillet of Beef, Cream, Cognac & Green
Peppercorn Sauce (GF)- £7.50
Herb Crusted Monk Fish on Sundried Tomato & Wild Mushroom
Risotto, Lemon Oil & Parmesan Crisp - £7.50

Cheese Board

Supplement of £60.00 for 8 people
or £75 for 10 people - exclusive of VAT

Oxford Blue, Bath Soft, Warwickshire Truckle & Aged Red Leicester
cheeses served with
Millar's Cheese Biscuits & Plum & Ginger Chutney

(V) Vegetarian (N) Contains Nuts (GF) Gluten-free

If you have any further dietary requirements or require allergen
information please contact us.