

## Conference Breaks

## Refreshments

Musetti Italian coffee

Tea Pigs tea and herbal infusions served with

Biscuits £4.25

Double chocolate and blueberry cookies £4.75

Mini Danish pastries £5.75

**Rise and shine** £10.50Bacon and egg or field mushroom  
and egg on a brioche roll

Chocaholic break £7.50

Fruit skewers and chocolate sauce,  
cherry and walnut chocolate browniesAfternoon tea with scones £8.50  
strawberry jam and clotted cream

Afternoon tea with cake £8.50

Lemon drizzle, banana and carrot cake

## Superfood breaks

Musetti Italian coffee

Tea Pigs tea and herbal infusions served with

Dried goji, cranberries and blueberry

Pecan, maple, pumpkin and sunflower seed

Superfood flapjacks £6.50

Superfood Greek yoghurt pots £6.50

**Healthy start** £10.50

Seasonal fruit skewers and Greek yoghurt pots

Your choice of apple, mint, celery and lime juice or carrot,  
orange, lemon and ginger juice

## Add-ons

Cookies £2.50

Mini Danish pastries £3.00

Superfood flapjacks £3.75

Superfood yoghurt pots £3.75

Superfood snack bowls £3.00

Whole fruit bowl £2.00

Fruit skewer with passion fruit coulis £3.00

Seasonal fruit salad bowl £3.50

Walnut and cherry brownies £3.50

Portuguese custard tarts £3.50

## Sandwiches

Sandwich £6.25

1 round per person

Sandwich with fruit £7.25

1 round per person with a piece of whole fruit

Sandwich lunch £10.50

1 ½ rounds per person

with kettle chips and a piece of whole fruit

## Chilled drinks per litre

Fresh orange juice £10.00

Pasteurised juices £5.75

Seasonal fruit smoothie £10.00

Canned soft drinks £2.00

Apple, mint, celery and lime juice £10.00

Carrot, orange and ginger juice £10.00

White peach and green tea £8.00

Orange, mint sprigs and Earl Grey tea £8.00

Sparkling elderflower and mint £5.75

Still and sparkling mineral water 750ml £4.75

# Breakfast

Breakfasts include Musetti Italian coffee with Tea Pigs tea and herbal infusions  
Minimum of 10 guests

## Rise and Shine

£10.50

British back bacon with free range egg or Portobello mushroom with free range egg on a brioche roll  
Or  
Ham with Gruyère cheese or tomato with Gruyère cheese filled croissant

## Continental buffet

£17.50

Greek style yoghurt, whole fruit bowl, honey, homemade compote and granola  
Cured meats and continental cheese platter with freshly baked bread rolls and butter  
Selection of mini pastries

Freshly squeezed orange juice and seasonal fruit smoothie

## Superfood breakfast buffet

£21.00

Greek style yoghurt, honey, homemade compote and granola  
Dried goji, cranberries and blueberry mix  
Pecan, maple, pumpkin and sunflower seed mix  
Seasonal fruit salad with fresh mint sprigs  
Selection of fruit and oat muffins and superfood flapjacks

Apple, mint, celery and lime juice  
Carrot, orange, lemon and ginger juice

## Full English buffet

£26.25

## Seated full English buffet

£30.00

Greek style yoghurt served with fresh fruit, honey, homemade compote and granola  
Free range scrambled egg, smoked back bacon, Cumberland sausage,  
grilled tomato, field mushroom, baked beans and toast

Freshly squeezed orange juice and seasonal fruit smoothie

## Working Lunch

£26.25

Maximum of 50 guests

## Savoury – please select 3 items

## Finger food

Homemade sausage rolls with Cumberland sauce  
 Mini pork pies with piccalilli  
 Grilled croque monsieur on toasted sourdough  
 Mini beef wellingtons with béarnaise sauce  
 Satay chicken skewers with peanut drizzle  
 Sweet chilli and toasted sesame salmon skewers  
 Mini fish pie with hollandaise  
 White wine and cep arancini with black garlic mayonnaise  
 Cheddar scone with pickled celery and fig  
 Pea, leek and stilton tartlet  
 Sweet potato and sun-blushed tomato pastry free quiche

## Salads

Greek  
 Classic Caesar  
 Beetroot, fennel, orange and black olive  
 Wild rice and black pepper tofu  
 Pickled cucumber, cos, sesame, chilli and garlic  
 Asian cabbage slaw with toasted peanuts  
 Avocado, quinoa, broad bean with lemon oil  
 Charred corn, black bean, feta and lime  
 Chickpea, pomegranate, couscous with tahini

## Sandwiches – please select 3 items

## Meat

BLT baguette, crumbed back bacon, baby gem, spiced avocado and tomato relish  
 Classic ploughman's, shaved ham, mature cheddar and pickle on sourdough  
 New Yorker, pastrami, baby spinach, Swiss cheese and gherkin mustard mayo on rye  
 Roast beef, rocket, horseradish on ciabatta  
 Five spice pulled pork, Asian apple and fennel slaw, bean shoots in a brioche bun  
 Cajun chicken wrap with cos, sour cream and sweet corn relish

## Fish

Smoked salmon, cream cheese, watercress on rye  
 Crayfish, radicchio, dill and lemon mayo on poppy seed bagel  
 Tuna, cucumber, spring onion on herb focaccia  
 Fish finger baguette, baby gem and caper mayonnaise

## Vegetarian

Grilled Turkish bread, red pepper, feta and hummus  
 Tomato, mozzarella, basil, black pepper on focaccia  
 Roast Mediterranean vegetables, charred haloumi on olive bread  
 Falafel wrap with baby spinach and smoky baba ghanoush

## Sweet – please select 2 items

Churros with dark chocolate sauce  
 Seasonal fruit salad  
 Walnut and cherry chocolate brownie  
 Lemon tart with Chantilly cream  
 Mini Pavlova with fresh berries  
 Portuguese custard tart  
 Fresh fruit tartlet, crème pat and pistachio crumb

## Business Lunch

£39.75

1 Hour only seated 3 course lunch with preset starter  
Includes Musetti Italian coffee and Tea Pigs tea with dessert  
Minimum of 20 guests

*Please select 1 dish from each course for all guests*

### Starter

Chicken and Ham hock terrine with caramelised apple purée, apple brioche and toasted hazelnuts

Sticky duck with chilli, coriander, cantaloupe and watermelon

Brined and torched mackerel with potato, apple, beetroot and compressed cucumber

Heritage beetroot salad with seared ash goat's cheese and rosemary shortbread

### Main

French trimmed corn fed chicken, purple kale, braised carrot, black garlic potato purée & sherry vinegar jus

Pan fried seabass with sumac braised fennel, fennel purée, pickled carrot ribbons and potato croquette

Slow cooked pork belly with potato purée, sautéed savoy cabbage, warm apple and cinnamon chutney and crackling

Wellington of seasonal vegetables with roasted pepper sauce

### Dessert

Crème brûlée with raspberry shot and coconut pain de genes

Strawberry cheesecake with banana ice cream, strawberry lemon zest salad and banana sauce

Chocolate Mousse with Kumquat marmalade and praline ice cream

# Spring / Summer Buffet

£3.50 supplement per person applies for a seated buffet  
Minimum of 20 guests

## Menu 1

£34.00

### Mains

*Choose 3 items including 1 vegetarian dish*

Brazilian slow cooked beef strip loin with pancetta, carrot, parsley and shallot sauce

Honey and lemon glazed roast chicken with julienne spring vegetables

Tilapia wrapped in banana leaf with gilled pineapple salsa and coriander yoghurt

Baked salmon with green beans, broad beans, peas and chive dressing

Butternut squash, feta and kale cannelloni with tomato and basil sauce

### Sides

*Choose 2 sides or salads*

Steamed new potato with lemon zest and capers  
Spring vegetable glazed in honey and citrus  
Crunchy Asian slaw with cashew nut dressing  
Summer leaf salad, parmesan croutons and pesto oil

### Desserts

*Choose 2 desserts*

Individual Pavlova, summer berries and vanilla cream  
White chocolate cheesecake and raspberry compote  
Seasonal fruit salad

## Menu 2

£37.00

### Mains

*Choose 3 items including 1 vegetarian dish*

Herb infused shoulder of lamb with roast fennel, black olive and mint vinaigrette

Chargrilled guinea fowl with savoy cabbage and vine tomato

Roasted sea trout with green lentil, mixed pepper and salsa verde

Baked cod with red lentil, parmentier potato, capers and shallot dressing

Summer vegetable strudel with pea purée and tomato salsa

### Sides

*Choose 2 sides or salads*

Lyonnais potatoes sautéed in butter and parsley  
Curly kale and orange glazed carrots  
Green bean salad, mustard seed and tarragon  
Blood orange, chicory and feta salad

### Desserts

*Choose 2 desserts*

Lemon posset, summer fruit coulis and shortbread  
Pimm's trifle, macerated strawberry and dark chocolate  
Seasonal fruit salad

# Autumn / Winter Buffet

£3.50 supplement per person applies for a seated buffet  
Minimum of 20 guests

## Menu 1

£34.00

### Mains

*Choose 3 items including 1 vegetarian dish*

Beef and ale pie with a cheddar pastry disc, baby onion and button mushroom

Slow braised lamb stew with parsnip, swede and sweet potato

Coq au vin – chicken braised in red wine with pancetta, mushroom and pearl onion

Classic fish pie with herby potato crust

Moqueca – Brazilian lime and coconut infused fish with tomato and sweet pepper

Stuffed pepper with pesto rice, mozzarella, tomato and pecorino

### Sides

*Choose 2 sides or salads*

Buttery horseradish mashed potato  
Braised red cabbage with apple cider and star anise  
Rocket and baby spinach with grain mustard dressing  
Beetroot, lentil and cress salad with orange vinaigrette

### Desserts

*Choose 2 desserts*

Warm treacle tart with vanilla mascarpone  
Pear and caramel cheesecake  
Seasonal fruit salad

## Menu 2

£37.00

### Mains

*Choose 3 items including 1 vegetarian dish*

Traditional Beef Bourguignon with carrot, mushroom and pancetta lardons

Roast fillet of pork with braised fennel, cider and mustard cream jus

Lemon and thyme guinea fowl with Provencal vegetable gratin

Pan sealed cod with tomato, black olive and caper sauce

Grilled tuna steak and buckwheat noodles with teriyaki and ginger

Ricotta tortellini with wild mushroom and truffle sauce

### Sides

*Choose 2 sides or salads*

Dauphinoise potato  
Honey and sesame kale, broccoli, bok choy and Swiss chard  
Heritage beets, goat's cheese, wild leaves and orange mustard dressing  
Squash, cranberry, sunflower seeds and baby spinach salad with harissa dressing

### Desserts

*choose 2 desserts*

British cheese selection with chutneys and biscuits  
Warm salted caramel tart with milk chocolate sauce  
Seasonal fruit salad

# Afternoon Tea

Afternoon teas include Musetti Italian coffee with Tea Pigs tea and herbal infusions  
Minimum 15 guests

**Classic afternoon tea**

£17.00

Classic finger sandwich selection including; cream cheese and cucumber, egg and watercress with mayonnaise, smoked salmon with cracked black pepper and honey roast ham with Dijon mustard  
Mini cakes including lemon drizzle, banana and carrot  
Freshly baked scones with strawberry jam and Devonshire clotted cream

**Afternoon tea with canapés**

£33.50

A selection of four chef's choice canapés per person  
Premium finger sandwiches including; Montgomery cheddar and old York chutney, egg and watercress with mayonnaise, smoked salmon with cracked black pepper and rare roast beef with horseradish cream  
Mini cakes including lemon drizzle, banana and carrot  
Walnut and cherry chocolate brownie  
Freshly baked scones with strawberry jam and Devonshire clotted cream  
Individual Eton mess or Pimm's summer trifle shot

**Afternoon tea with prosecco and canapés**

£36.50

A glass of prosecco on arrival served with a selection of four chef's choice canapés per person  
Premium finger sandwiches including; Montgomery cheddar and old York chutney, egg and watercress with mayonnaise, smoked salmon with cracked black pepper and rare roast beef with horseradish cream  
Mini cakes including lemon drizzle, banana and carrot  
Walnut and cherry chocolate brownies  
Freshly baked scones with strawberry jam and Devonshire clotted cream  
Individual Eton mess or Pimm's summer trifle shot

## Bowl Food

Choice of 4 bowls	£26.25
Choice of 6 bowls	£32.50
Choice of 8 bowls	£35.75
Minimum 50 guests	

## Meat

## Cold

- Rare roast beef with watercress, new potato salad and horseradish cream
- Smoked chicken Caesar with radicchio salad and focaccia croute
- Thai style beef salad with mouli, carrot slaw and toasted sesame seeds
- Ham hock terrine with sauce gribiche and black olive toast
- Sticky duck with a watermelon, cashew and mint salad
- Cajun chicken salad with mango, chipotle mayonnaise and tortilla crisp

## Hot

- Spicy buradi chicken and chappati roll with mint raita
- Beef chimichurri and crunchy slaw with sautéed new potato
- Lamb seekh kebab with coriander chutney and naan bread
- Chicken chimichangas with tomato and jalapeno salsa
- Confit of guinea fowl with tender stem broccoli, black olive and rosemary potato rissole
- Braised pork shoulder with spinach, apricot and potato purée
- London Pride braised short rib of beef with caramelised onion potato, hispi cabbage and jus

## Fish

## Cold

- Smoked trout with air-dried pancetta, Jersey royals, avocado and horseradish cream
- Lemon infused salmon with pickled beetroot, mixed leaves and crispy salmon skin
- Classic niçoise salad of yellow fin tuna and quail's egg
- Classic prawn cocktail with bloody Mary salsa
- Crab onigiri and seaweed salad with soy and wasabi dressing
- Seabass ceviche with avocado cream and tortilla crisp

## Hot

- Sustainable fish pie with smoked Applewood cheddar cheese crumb
- Soy and yuzu dressed seabass with watercress, sticky rice and nori
- Salmon and coconut laksa with basmati rice, wonton crisp, coriander and red chilli
- Grilled peri peri prawns with green mango and papaya and cumin rice
- Crab cakes with kimchi and Korean chili paste
- Crayfish mac and cheese with rocket
- Sea bream and squid linguini with oyster velouté



# Bowl Food

Choice of 4 bowls £26.25

Choice of 6 bowls £32.50

Choice of 8 bowls £35.75

Minimum 50 guests

## Vegetarian

### Cold

Roast beetroot with goat's cheese, beetroot leaves and pickled walnut

Courgette, feta and dandelion salad with a mint and orange dressing

Asian salad of fennel with mizuna, nashi pear, tamarind dressing and wonton

Quinoa with grilled peppers, kale, butternut squash, ricotta and salsa verde

Salt baked celeriac with amaranth, pickled pearl onions and carrot chutney

### Hot

Spinach and ricotta tortellini with wild mushroom sauce, English parmesan and Jerusalem artichoke crisps

Roast butternut squash with lentils, baked ricotta, mixed leaves, lemon and honey vinaigrette

Sicilian trio of arancini, mini calzone and mozzarella in carrozza with tomato chutney

Spiced pumpkin and lentil dhal with naan bread

Falafel with red cabbage and carrot slaw, rosemary peanuts and citrus olive relish

Piquillo pepper with garlic and oregano tortilla, rocket and pesto

## Dessert

Sea salt crusted chocolate tart

Lemon meringue cone

Lychee and raspberry cheesecake with white chocolate drizzle

Tropical panna cotta on a coconut cupcake sponge

Milk chocolate and passion fruit profiterole

New York style vanilla cheesecake with blueberry compote

White chocolate and pineapple tartlet

Exotic fruit skewer with passion fruit dipping sauce

Selection of macaroons

Artisan marshmallows

# Nibbles

£5.25

Please select 3 from the following

Salt and pepper peanuts, walnuts and cashews

Wasabi peas

Savory Moroccan bites, tomato and basil sticks, cheese bites

Dried fruit selection of apricots, cranberries and raisins

Kettle chips or vegetable crisps

Spicy rice crackers and soy bites

Marinated green and black olives in garlic and herbs

Marinated and stuffed peppers - supplement of £2 per person

Bell peppers stuffed with ricotta cheese and herbs

Quail's eggs with a selection of salts - supplement of £2 per person

Mezze platter - supplement of £2 per person

Vegetable mezze with various homemade dips

# Canapés

Choice of 6 canapés	£23.00
Choice of 8 canapés	£28.00
Choice of 10 canapés	£33.00
Choice of 12 canapés	£38.00
Minimum of 50 guests	

## Meat

### Cold

Hoisin duck pancake with chilli, lime and coriander

Chicken liver mousse with a raspberry shard and sesame cone

Soy and brown sugar cured beef with enoki mushroom marmalade

Ham hock ballotine with quince jelly and Granny Smith apple

Smoked chicken Caesar salad on baby gem lettuce

Pressed confit lamb shoulder with tagine vegetables and preserved lemon

Hay smoked venison with rocket, shaved parmesan and truffle oil

### Hot

Chicken and ginger spring roll with peanut sauce

Lamb kofta with tzatziki

Pulled pork slider in a brioche bun with smoky barbecue sauce

Pig's cheek croquette with piccalilli

Teriyaki chicken skewer with toasted sesame seeds and spring onion

Sliced beef fillet with triple cooked chips and béarnaise sauce

Guinea fowl ballotine with wild mushroom truffle cream and pancetta

Black pudding and apple bon bon with crackling crumb

Beef burger with English Cheddar, crispy shallot and tomato relish

## Fish

### Cold

Smoked salmon, goat's cheese, whole wheat and quinoa biscuit with dill crème fraîche

Yellow fin tuna with yuzu pickled cucumber, carrot and radish

Crayfish tail, apple and celeriac remoulade with a shell fish reduction

Seabass ceviche with avocado purée and shaved radish

Cornish crab with pear, blackberry and red vein sorrel

Deep port mackerel with cauliflower purée on brown toast

### Hot

Thai fish cake with chilli and cucumber sauce

Ras el hanout marinated candy floss prawn with saffron and lime yoghurt

Blackened cod with a miso glaze

Charmoula marinated seabass with red pepper hummus and a salted potato crisp

Kedgeree crab with apricot mayonnaise and quail's egg

Seared scallop with tomato fondue and pancetta

## Canapés

Choice of 6 canapés	£23.00
Choice of 8 canapés	£28.00
Choice of 10 canapés	£33.00
Choice of 12 canapés	£38.00
Minimum of 50 guests	

### Vegetarian

#### Cold

Black sesame seed cone with artichoke purée, quince jelly and truffle shavings

Creamed Stilton with pear, rocket and walnut bread crostini

Savoury profiterole with goat's cheese, mint and lemon

Green pancake with broad bean salsa and sumac feta

Paprika scone with chive emulsion and quail's egg

Watermelon with feta cheese and aged balsamic vinegar

#### Hot

Beetroot, lentil, butternut squash and paneer spring roll

Parmesan gnocchi with onion purée and semi-dried cherry tomato

Grilled halloumi on flatbread with harissa

Spiced sweet potato cake with coconut sambal

Chickpea and coriander falafel with baba ghanoush

Balsamic tomato and pesto on quinoa and whole wheat biscuit

Pão de queijo - Brazilian cheese bread with chilli mango salsa

Quail's egg Florentine with pink peppercorns

### Dessert

Sea salt crusted chocolate tart

Lemon meringue cone

Lychee and raspberry cheesecake with white chocolate drizzle

Tropical panna cotta on a coconut cupcake sponge

Milk chocolate and passion fruit profiterole

New York style vanilla cheesecake with blueberry compote

White chocolate and pineapple tartlet

Exotic fruit skewer with passion fruit dipping sauce

Selection of macaroons

Artisan marshmallows

# Spring / Summer Dining

Menu 1     £49.75

Includes chef's choice of four canapés per person during reception  
Musetti Italian coffee, Tea Pigs tea and petit fours  
Minimum of 15 guests

*Please select 1 dish from each course for all guests*

## Starter

Chicken and ham hock terrine with caramelised apple purée, apple brioche and toasted hazelnuts

Beef carpaccio with crispy capers, rocket, cherry tomatoes and caramelised yoghurt

Beetroot marinated salmon tartar with potato, pickled shallots, basil and croutons

Brined and torched mackerel with potato, apple, beetroot and compressed cucumber

Shiitake and tofu croquette with charred aubergine purée, yuzu soy vinaigrette and linseed crisp

Heritage beetroot salad with seared ash goat's cheese and rosemary shortbread

## Main

Confit duck leg with charred lettuce, green peas, pancetta, celeriac purée and duck jus

Meantime braised pork shoulder with sprouting broccoli, swede purée, caraway confit swede and grain mustard jus

French trimmed corn-fed chicken, purple kale, braised carrot, black garlic potato purée and sherry vinegar jus

Pan-fried seabass with sumac braised fennel, fennel purée, pickled carrot ribbons and potato croquette

Baked salmon with pancetta crushed potatoes, ruby chard, crispy skin, avruga caviar and beurre blanc

Freekeh salad of green beans, shiitake mushroom, piquillo pepper, almond spread and miso

Chickpea pasties with dates, kale, charred yellow carrots and red charmoula

## Dessert

Vanilla panna cotta with pineapple and mango salad, lychee syrup and coconut meringue

Crème brûlée with raspberry shot and coconut pain de genes

White chocolate coconut tart with wild strawberry salad, lime sorbet and sugar shard

Strawberry cheesecake with banana ice cream, strawberry lemon zest salad and banana sauce

# Spring / Summer Dining

Menu 2     £56.00

Includes chef's choice of four canapés per person during reception  
Musetti Italian coffee, Tea Pigs tea and petit fours  
Minimum of 15 guests

*Please select 1 dish from each course for all guests*

## Starter

Ox cheek ravioli with grilled asparagus, semi-dried tomato and wild garlic sauce

Roasted breast of quail with confit leg, quail's egg, sweetcorn and sorrel

Smoked sea trout with charred leeks, leek vinaigrette, crispy air-dried ham, horseradish cream and fresh parmesan

Seabass ceviche with avocado and coriander purée, cherry tomato, red onion and corn crisp

King oyster mushroom with pickled onion petal, seaweed, black sesame bun and miso dressing

Creamy duck egg with leek, asparagus, asparagus purée, truffle foam and hollandaise

## Main

Rump of lamb with celeriac fondant, spinach, date purée, preserved lemon and Moroccan spiced jus

Breast of guinea fowl with confit leg, grilled asparagus, borlotti bean, chorizo and leek cassoulet

Beef fillet with parsley root purée, caramelized parsley root, baby spinach, dauphinoise potato and red wine reduction

Roasted cod loin with baked summer squash, sea beet, basil purée and sauce vierge

Macadamia crusted monk fish with asparagus, artichoke, artichoke purée and red grape jus

Braised flat Portobello mushroom with goat's cheese, chickpea, aubergine, artichoke and preserved lemon gremolata

Pearl barley risotto with sautéed chestnut mushroom, broad bean, red chard and tarragon cream sauce

## Dessert

Pistachio financier with apricot mousse, almond ice cream, apricot compote and pistachio shard

Citrus macaroon with lemon curd, citrus salad and mango sorbet

Almond Parfait with poached honey syrup nectarine, meringue shard and almond brittle

Dark chocolate and peanut butter fondant with banana ice cream and candied peanut

# Autumn / Winter Dining

Menu 1     £49.75

Includes chef's choice of four canapés per person during reception

Musetti Italian coffee, Tea Pigs tea and petit fours

Minimum of 15 guests

*Please select 1 dish from each course for all guests*

## Starter

Chicken liver parfait with pancetta, piccalilli, watercress dressing and sourdough crisp

Sticky duck with chilli, coriander, cantaloupe and watermelon

Thai flavoured salmon with green papaya salad, rice crisp and lemon grass foam

Fish cake with fennel salad, spiced tomato jam, yoghurt dressing and dried orange zest

Beetroot tartar with apple, pickled spring onion, bitter orange crumble and goat's cheese ice cream

Salt baked celeriac with amaranth, salsify, pickled pearl onions and carrot chutney

## Main

Daube of beef with roasted garlic potato purée, pancetta, baby onions, braised red cabbage and heritage carrots

French trimmed chicken breast with herb polenta, kale, slow cooked tomato and Kalamata olive jus

Slow cooked pork belly with potato purée, sautéed savoy cabbage, warm apple and cinnamon chutney and crackling

Seabass fillet with smoked potato croquette, fennel and lemon butter, orange braised endive, apple and dill salad

Roast fillet of salmon with roasted sweetcorn purée, purple kale, pickled shallots, maple bacon crisp and Jerez vinegar jus

Mac n' cheese fritter with cauliflower purée, pickled beets, baby spinach and slow roast tomatoes

Wellington of root vegetables with roasted pepper sauce

## Dessert

Blackberry baked cheesecake with yoghurt and lime sorbet, blackberry compote and a sugar chard

Chocolate mousse with kumquat marmalade and praline ice cream

Ginger and lemon sponge with calamansi coulis and milk chocolate ice cream

Hazelnut cake with vanilla cream and lemongrass sorbet

# Autumn / Winter Dining

Menu 2     £56.00

Includes chef's choice of four canapés per person during reception

Musetti Italian coffee, Tea Pigs tea and petit fours

Minimum of 15 guests

*Please select 1 dish from each course for all guests*

## Starter

Hay smoked venison carpaccio with sweet onion purée, black trumpet mushrooms, beetroot and beetroot leaves

Wild boar tortellini with wild mushrooms, baked ricotta shavings, caramelised celeriac and chicken consommé

Crab salad with pickled black radish, beetroot bavarois, apple sticks, dill and fennel vinaigrette

Star anise and orange cured sea trout with nashi pear, pickled orange peel and watercress dressing

Sautéed wild mushroom puff pastry with pickled golden beets, black radish, whipped tarragon cheese and pea shoots

Roasted artichoke hearts with textures of rosemary, butter beans, port braised red onions and kale crisps

## Main

Hereford fillet of beef with rosemary dauphinoise potato, peppered swede purée, green beans, heritage carrots and port jus

Lamb rump with Jerusalem artichoke purée, tomato, rosemary fondant potato, broad bean and pea fricassee

Five spice duck breast with carrot purée, pickled carrots, roast beetroots, freeze-dried plum, orange crisp and plum sauce

Baked cod with hazelnut crust, smoked mackerel butter, seaweed, carrot, celeriac fondant and lemon vinaigrette

Seabream with mini fondant potato, roast beetroot, cavolo nero and Calvados jus

Feta, aubergine and spinach sambusak with quinoa, roasted Mediterranean vegetables and raita

Roasted heritage carrots and cauliflower, spelt, mung beans, butternut squash, preserved lemon and harissa soft cheese

## Dessert

White chocolate blondie with raspberry compote, red currant sorbet and meringue

Vietnamese coffee semi-freddo and Chinese doughnuts

Black Forest gâteau, cherry sorbet and five spice mixed berry compote

Dark chocolate and orange fondant with cinnamon ice cream, prune, date and raisin compote



## BBQ

Traditional BBQ	£37.50
Upgrade BBQ	£41.50
Upgrade includes additional main and dessert	
Minimum 30 guests	

**Meat & Fish – Please select 3 items**

Homemade beef burger, cheddar, cos, pickles and tomato relish on a brioche roll

Peppered minute steak

Pork and leek sausage with honey mustard glaze

Garlic, lemon and rosemary infused chicken breast

Moroccan lamb skewer with cucumber and mint yoghurt

Cajun salmon kebab with coriander oil

Teriyaki pork loin steak

Sardines wrapped in banana leaves with salsa verde

Prawn skewer with lime and coriander

**Vegetarian – Please select 1 item**

Falafel burger, baby spinach, baba ghanoush and pita bread

Griddled aubergine with tahini and coriander yoghurt

Honey glazed sweet potato and haloumi kebab

Herb and feta topped Portobello mushroom with balsamic onion

**Sides – Please select 3 items**

New potato salad with spring onion and grain mustard dressing

Classic coleslaw with Greek yoghurt

Buckwheat noodles with peanut tamarind sauce

Quinoa, avocado, broad bean and lemon dressing

Rice and bean salad with coriander pesto

Seasonal leaf salad, parmesan croutons and citrus oil

Greek salad

Classic Caesar salad

Grilled corn on the cob

**Dessert – Please select 1 item**

Walnut and cherry chocolate brownie

BBQ charred pineapple with mint yoghurt

Summer berry shortcake stack

Strawberries and cream

Portuguese custard tart

Passionfruit cheesecake

Seasonal fruit salad

## BBQ packages

BBQ packages include selected menu choices and unlimited house wine, beer and soft drinks

Traditional BBQ	4 hour drinks package	£62.00	6 hour drinks package	£77.00
Upgrade BBQ	4 hour drinks package	£65.50	6 hour drinks package	£80.75
World Food BBQ, 1 continent	4 hour drinks package	£68.50	6 hour drinks package	£84.25
World Food BBQ, 2 continents	4 hour drinks package	£72.00	6 hour drinks package	£88.00
Add unlimited house spirits	4 hour drinks package	£5.00	6 hour drinks package	£7.00
Add Pimm's on arrival, 1 hour within drinks package time frame				£6.00
Add prosecco on arrival, 1 hour within drinks package time frame				£7.00

## World Food BBQ

1 Continent £44.00

2 Continents £48.00

World food BBQ comes with seasonal mixed leaf salad and fruit platters as standard

Minimum 50 guests

## North American

Mississippi dry rub beef short rib  
 Buffalo chicken burger, cos, blue cheese sauce and  
 seeded bun  
 Louisiana prawn gumbo  
 Memphis dry rub tofu

Charred sweetcorn succotash with lima bean  
 New potato Waldorf salad

Bourbon and black cherry brownie  
 Peanut butter cheesecake

## South American

Picanha rump beef with chimichurri sauce  
 Peruvian spiced chicken quarter  
 Bobo de Camarao - king prawns in cassava and coconut  
 Roasted vegetables, brown rice and split pea wrapped in  
 plantain leaves

Black eyed bean and rice salad, spring onion, pepper, chilli  
 and coriander  
 Palm heart, tomato and artichoke

Chilli chocolate tart with sugared brazil nuts  
 Clove and cinnamon caramelised plantain with Bolivian  
 honey tawa tawa

## United Kingdom

Suckling pig, braised in apple and Somerset cider on a  
 brioche roll  
 Blackberry and beetroot Suffolk chicken breast  
 Marmalade and gin glazed Scottish salmon skewer  
 Keen's goat's cheese and giant field mushroom on  
 sourdough with caramelised onions

Watercress, radish, avocado and dill  
 Savoy cabbage and kohlrabi with maple lemon dressing

Individual Eton Mess  
 Clementine posset and shortbread

## Asian

Peppercorn trout with wasabi and ginger glaze  
 Tandoori chicken, mint and mango riata  
 Char sin pork rib  
 Edamame and panko burger, pickled ginger and naan  
 bread

Kale slaw with peanut dressing  
 Buckwheat noodles, Thai vegetables and miso-lemon  
 dressing

Tropical mess - mango, papaya and passion fruit  
 Caramelised apple wonton with cinnamon cream

## European

Slow cooked herbed lamb shoulder with tzatziki and flat bread  
 Grape leaves stuffed with sausage and goat's cheese  
 Red snapper with kale and pistachio pesto  
 Quinoa stuffed sweet peppers with grilled romesco sauce

Radicchio, green olive and Parmesan  
 Orzo, rosemary, almond and sun-dried tomato

Chocolate and almond profiterole stack  
 Elderflower and rose panna cotta

# Children's Menu

£20.00

Suitable for children up to the age of 10

*Please select 1 dish from each course for all guests*

## Starter

Bread sticks wrapped in ham

Tomato soup with cheesy bread

Greek vegetable kebabs

Crusty garlic bread

## Main

Roast chicken breast with roast potatoes and seasonal vegetables

Spaghetti and meatballs with tomato sauce

Penne pasta with classic Italian tomato sauce

Sausage and baked bean casserole

Crumbed chicken fingers with sweet chill sauce and crunchy salad

Beef lasagne with mixed vegetables and home fries

Vegetable lasagne with mixed vegetables and home fries

Fish fingers with peas, mayonnaise and chips

## Dessert

Ice cream sundae with chocolate, nuts and marshmallow

Fruit kebabs with vanilla syrup

Warm chocolate brownie with ice cream

Fruit jelly with ice cream

## Wine List

## Champagne

	<i>Vintage</i>	<i>Price</i>
Champagne Gaston Dericbourg, Cuvée de Réserve Brut, France	NV	£43.00
Champagne Pannier EV Brut Sélection, France	NV	£48.00
Champagne Grand Crus Andre Roger, Tradition, France	NV	£55.00
Champagne Pannier EV Brut Rosé, France	NV	£58.00
Champagne Laurent-Perrier Brut, France	NV	£60.00

## Sparkling Wine

	<i>Vintage</i>	<i>Price</i>
A. Laurance Brut, Loire, France	NV	£31.00
Prosecco Frizzante, Enrico Bedin, Asolo DOC, Italy	NV	£32.00
Simonsig Kaapse Vonkel Brut, Stellenbosch, South Africa	2013	£36.00
Nyetimber Brut Reserve, West Sussex	2009	£42.00

## White Wine

	<i>Vintage</i>	<i>Price</i>
Maison Sabadie Réserve Blanc, Vin de France	2015	£21.00
Trebbiano, Puglia, Rocca, Italy	2014	£22.00
Galassia Garganega Pinot Grigio, Italy	2015	£24.00
The War Horse Chenin Blanc, Stellenbosch, South Africa	2015	£27.00
Maison de la Paix Réserve Viognier, Pays d'Oc, France	2014	£29.00
Vaquero Unwooded Chardonnay, Monterey, California, USA	2013	£30.00
Picpoul de Pinet 'Les Courtelle' IGP Languedoc, France	2015	£32.00
Charquiño Albariño, Rias Baixas, Spain	2014	£34.00
Three Choirs 'Winchcombe Downs', Gloucestershire, England	2013	£35.00
Three Woolly Sheep Sauvignon Blanc, Marlborough, New Zealand	2015	£36.00
Chablis, Louis Robin, Burgundy, France	2014	£39.00
Gewürztraminer, Vallée Noble, Jean-Marie Haag, Alsace	2011	£40.00
Sancerre Le Rochoy, Domaine Laporte, Loire, France	2014	£46.00

# Wine List

## Red Wine

	<i>Vintage</i>	<i>Price</i>
Maison Sabadie Réserve Rouge, Vin de France	2015	£21.00
Nero d'Avola, Angelo Rocca, Sicily, Italy	2015	£23.00
Rhanleigh Cabernet Sauvignon, Robertson, South Africa	2014	£24.00
Valcheta Malbec, Mendoza, Argentina	2014	£27.00
The War Horse Shiraz, Stellenbosch, South Africa	2014	£29.00
Villa Ste Croix Pinot Noir, Pays d'Oc, France	2015	£30.00
Côtes du Rhône 'Les Combelles', France	2014	£32.00
Tronido Rioja Crianza, Spain	2012	£34.00
Smoking Loon, Old Vine Zinfandel, California, USA	2013	£36.00
Barbera d'Alba, Cascina Ballarin, Piemonte, Italy	2014	£40.00
Château du Puy Bonnet, Montagne-Saint-Emilion	2012	£41.00
Nuits-Saint-Georges, Cheillon-Chézeaux, Burgundy, France	2014	£50.00

## Rose Wine

	<i>Vintage</i>	<i>Price</i>
Maison Sabadie Réserve Rosé, Vin de France	2015	£21.00
Three Choirs Premium Selection Rosé, Gloucestershire, England	2014	£30.00

## Fortified Wine

	<i>Vintage</i>	<i>Price</i>
Taylor's Late Bottled Vintage	2010	£46.00

## Dessert Wine

	<i>Vintage</i>	<i>Price</i>
Château Simon, Sauternes, Bordeaux, France (375ml)	2010	£30.00
Mas de Madam Elégance, Vin de Pays d'Oc, France	2006	£45.00

## Corkage Charges

	<i>Size</i>	<i>Price</i>
Champagne/Sparkling Wine	75cl	£15.00
Wine	75cl	£12.00
Spirits	70cl	£25.00

Bottle sizes are 75cl unless otherwise stated  
Wines and vintages are subject to change

food by  
dish

*Please note that all prices quoted are per person and exclusive of VAT at the current rate*

## Beverages

## Soft Drinks

	<i>Price</i>	<i>Volume</i>
Belu Still Mineral Water	£4.75	750ml
Belu Sparkling Mineral Water	£4.75	750ml
Pasteurised Juices (Apple, Orange & Cranberry)	£5.75	1 Litre
Freshly Squeezed Orange Juice	£10.00	1 Litre
Sparkling Elderflower	£5.75	1 Litre
Cans of Coca Cola, Diet Coca Cola or Sprite	£2.00	330ml

## Bottled Beers

	<i>Price</i>	<i>Volume</i>
Becks (5% ABV)	£4.50	275ml
Peroni (5.1% ABV)	£5.50	330ml
Corona (4.5% ABV)	£5.50	330ml
London Pride (4.1% ABV)	£6.50	500ml
Bulmers Cider (4.5% ABV)	£6.50	500ml

## Spirits and mixer

	<i>Price</i>	<i>Measure</i>
Gordon's Gin (37.5% ABV)	£5.50	25ml
Smirnoff Vodka (37.5% ABV)	£5.50	25ml
Bells Whisky (37.5% ABV)	£5.50	25ml
Bacardi Rum (37.5% ABV)	£5.50	25ml
Jack Daniels (40% ABV)	£6.50	25ml
Courvoisier Cognac (40% ABV)	£6.50	25ml
Taylors LBV Port (20% ABV)	£5.50	75ml

## Cocktails

	<i>Price</i>	<i>Volume</i>
Champagne Cocktail	£50.00	1 Litre
Pimm's No.1 & Lemonade	£22.00	1 Litre
Jugs of Cocktails (List available on request)	£28.00	1 Litre
Non-Alcoholic Cocktail	£15.00	1 Litre

**Beverage Packages**

Minimum 50 guests

**On Arrival**

	<i>Price (Per Person)</i>	<i>Duration</i>
House Champagne, Mineral Water & Juice	£24.50	1 Hour
House Sparkling Wine, Mineral Water & Juice	£18.00	1 Hour
Pimm's No.1, Mineral Water & Juice	£16.00	1 Hour

**Reception**

	<i>Price (Per Person)</i>	<i>Duration</i>
House Wine & Beer. Mineral Water & Juice	£24.50	4 Hours
House Spirits, Wine & Beer. Mineral Water & Juice	£30.00	4 Hours

A 1 hour Pimm's reception can be included in the above packages for a supplement of £6 per person

A 1 hour Prosecco reception can be included in the above packages for a supplement of £7 per person

## Cocktails

Champagne cocktails	£50.00	1LT
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Kir Royale – cassis and champagne

Bellini – peach puree and champagne

Bucks Fizz – fresh orange juice and champagne

Sparkling Elderflower – Elderflower presse, lemon and champagne

Cocktails	£28.00	1LT
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Mojito – bacardi, mint, lime, sugar and soda

Woo Woo – vodka, peach schnapps and cranberry

Elderflower Cooler – vodka, elderflower, ginger ale and soda

Bramble – gin, cassis, lime and soda

Rum Punch – pineapple, orange, dark rum, mint, grenadine, soda

Mocktails	£15.00	1LT
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Virgin Mojito – mint, lime, sugar and soda

Virgin Sea Breeze – cranberry, grapefruit, lime

Virgin Elderflower Cooler – elderflower, ginger ale, mint, lime, soda

Grapefruit Cooler – grapefruit, lime, mint, sugar

Lemon Daisy – lemonade, soda, lemon, grenadine

Traditional Lemonade – lemon, sugar, soda

Pimm's	£22.00	1LT
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Pimm's No.1, lemonade and all the trimmings