



EVENTS MENU 1

£55 per person

STARTERS

Iberico croquettes, hazelnut romesco sauce

Serrano ham & melon, marinated cantaloupe melon, mint

Warm goats cheese salad, mixed leaves, apple caviar, candied walnuts, brioche crouton

MAINS

Risotto verde, Petit pois, asparagus, aged Parmesan, crispy mint

Sea bream, aubergine Provençale, lemon oil, crispy capers, basil

Chicken supreme, tender stem broccoli, red chilli, sesame seed, tahini dressing

ADD:

Side vegetable sharing platter £18 (serves four)

Tender stem broccoli Buttered green beans

Fries Mashed potatoes

DESSERTS

Chocolate éclair, choux pastry filled with chocolate crème pâtissière

Mille-feuille, layers of pastry & crème pâtissière

Carrot petit gateaux, spiced sponge, crème cheese icing

MAKE IT MORE SPECIAL

Fizz & canapé welcome £25 per person

(3 canapés per person and a glass of Prosecco)

French cheese board & port £24 per person

(Selection of French cheeses, grapes, apple, celery, candied walnuts, figs, crackers
& a glass of Sanderman Port 10yr old)

Please let us know if you have any allergies or intolerances.

Whilst we take care to minimise the risk of cross-contamination in our kitchens we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.



EVENTS MENU 2

£70 per person

STARTERS

Sea trout rilette, chicory salad, Avruga caviar, toasted sourdough
Beef carpaccio, Bearnaise mayonnaise, puffed wild rice, tarragon crisp
Burrata, cherry tomatoes, orange & soy gel, basil, grissini

MAINS

Summer truffle risotto, summer truffle, wild mushrooms, aged Parmesan
Stone bass, asparagus, petit pois, warm tartare sauce, tarragon
Duck breast, aubergine Provençale, artichoke barigoule

ADD:

Side vegetable sharing platter £18 (serves four)

Tender stem broccoli Buttered green beans

Fries Mashed potatoes

DESSERTS

Opera, layers of genoise sponge, chocolate ganache and coffee mousse
Tarte Bourdaloue, Parisian pear & almond tarte
Raspberry Mille-feuille, raspberries & raspberry crème pâtissière

MAKE IT MORE SPECIAL

Fizz & canapé welcome £25 per person

(3 canapés per person and a glass of Prosecco)

French cheese board & port £24 per person

(Selection of French cheeses, grapes, apple, celery, candied walnuts, crackers, figs
& a glass of Sanderman Port 10yr old)

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SHARING EVENTS MENU

£75 per person

This menu offers generous portions served on sharing platters

STARTERS

Sea trout rilette, chicory salad, Avruga caviar, toasted sourdough

Beef carpaccio, Bearnaise mayonnaise, puffed wild rice, tarragon crisp

Burrata, cherry tomatoes, orange & soy gel, basil, grissini

MAINS

Butternut squash risotto, aged Parmesan, crispy sage

Sea bream, aubergine Provençale, lemon oil, crispy capers, basil

Chicken supreme, tender stem broccoli, red chilli, sesame seed, tahini dressing

ADD:

Side vegetable sharing platter £18 (serves four)

Tender stem broccoli Buttered green beans

Fries Mashed potatoes

SELECTION OF MINI DESSERTS

Éclairs, chocolate & vanilla

Macaron, chocolate, vanilla & pistachio

Mille-feuille, layers of delicate laminated pastry & crème pâtissière

MAKE IT MORE SPECIAL

Fizz & canapé welcome £25 per person

(3 canapés per person and a glass of Prosecco)

French cheese board & port £24 per person

(Selection of French cheeses, grapes, apple, celery, candied walnuts, crackers, figs
& a glass of Sanderman Port 10yr old)



CANAPÉ MENU

£4.25 per item

Minimum order:

Cocktail style party - 10 pieces per type, choice of up to 8 varieties

As part of a canapé & Prosecco package - 3 varieties

MEAT

Serrano ham & balsamic fig skewers

Raw beef & chimichurri emulsion on a crostini

Wagyu katsu sando, black truffle *4.50 ea.*

Chicken Caesar croquette, baby gem, anchovy, wonton parcel

Confit duck, celeriac remoulade, hazelnut, grilled sourdough

FISH

Smoked salmon blinis, vodka cream & dill

Sea bream ceviche in a cucumber cup

Tuna Niçoise, quail egg, shortcrust pastry

King prawn vol-au-vent, pickled carrots, caper & raisin purée, samphire

Scallops, hazelnut tartar, compressed celery, shortcrust pastry

VEGETARIAN

Truffle arancini

Cauliflower pakora, coconut lime yoghurt

Goat's cheese éclair, beetroot caviar

Manchego, quince aioli, almond bruschetta

Borlotti beans & beetroot hummus tartlet, roasted chickpeas

MINI DESSERTS

Éclairs

(vanilla, chocolate, pistachio)

Strawberry or raspberry tart

Macarons

(vanilla chocolate, pistachio)

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