

Summer Function Menu 2023

Bread & Butter on the Table

Starters

Soup of the Day

Heritage Tomato Pissaladière Vg

Roasted Onion Purée, Olives, Basil, Rocket

Confit Guinea Fowl Rilette

Toasted Brioche, Pickled Red Cabbage, Orange, Chicory

Breaded Monkfish Cheeks

Spring Onion, Cucumber, Radish, Tomato, Sauce Gribiche

Main Course

Peppered Pork Tenderloin

Caramelised Red Onion Tartlet, Mango & Pineapple Salsa, Mango Purée

Grilled Fillets of Seabass

Panzanella Salad, Frisée, Sauce Vierge

8oz Ribeye Steak, Café de Paris Butter (£3 supplement)

Parsley Potatoes, Tomato & fine bean salad, Aioli dressing

Poussin Breasts & Warmed Confit Leg Rilette

Spinach, Oyster Mushrooms, Porcini Butter Sauce

Roasted Quinoa Salad Vg

Avocado, sweetcorn, Lime, Coriander, Tomato

All served with Buttered Seasonal Vegetables

Dessert

Elderflower Crème Brûlée

Macerated Raspberries, Sable Biscuit

Blueberry Frangipane Tart

Blueberry Compote, Malted Milk Ice Cream

Raspberry, White Chocolate Pistachio Parfait

Salted Caramel, Freeze Dried Raspberry

Trio of Local Cheeses

Chutney, Grapes, Celery, Apple & Crackers

Pre-order required two weeks prior to event

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.

If you have any food allergies or food intolerances, please speak to a member of our events team about the ingredients in your meal before placing your order

Two Courses
(Either Starter & Main
Only
or Main & Dessert Only)
£30.00 per person
(£33.00 including discretionary
10% service charge)

Three Courses
£38.00 per person
(£41.80 including discretionary
10% service charge)