

Formal Dining

The formal dining menu is served at the tables, plated, and includes a selection of breads with coffee served at the end along with truffles.

Guest's pre ordering from a choice of one menu options **£29.00 per person**

Guest's pre ordering from a choice of two menu options **£34.00 per person**

Additional cheese course £4.50 per person

Low number surcharge of £75 applies for less than 20 people

Starters

Italian antipasto meats with grilled peppers, olives, artichoke and sundried tomato

Pork, apple and calvados pate with caramelised red onion chutney

Pork belly & duck, chicken & apricot, and ham hock & pea terrine trio

Potted lobster and tiger prawn in crab crème fraiche with toasted ciabatta bread

(V) Red onion and feta tarte with vinaigrette dressed fig and rocket salad

(V) Spiced parsnip and carrot soup

Main course

Lamb loin with brazed red cabbage, fondant potato, peas and beans

Topside of beef wellington with mustard mash and glazed carrots

Para ham wrapped chicken breast with chestnut and pancetta stuffing served with roasted garlic mash and wilted spinach

(V) Butter bean cassoulet with butternut squash and spinach

Roast duck breast with glazed leaks, sweet potato mash and sticky jus

King prawn and asparagus risotto with truffle oil

Dessert

(V) Vanilla & seasonal berry cheesecake

(V) Passion fruit panna cotta

(V) Three tier chocolate mouse

(V) Spiced poached pear

(V) Lemon posset with shortbread and fresh berries

Raspberry. Blackcurrant and white chocolate mouse stack

(V) Tiramisu

Coffee and truffles will follow

All Prices are exclusive of VAT.

A low number surcharge may apply.