We have one unified commitment: to design & create brilliant events

We train our team to the highest standards & allow their skills to blossom

We work with fantastic suppliers to create amazing events, tailored to you

We reduce fat & salt across all of our menus

We ‘go green’ wherever possible, considering sustainability at every opportunity

We only buy MSC-accredited fish stocks & support our treasured, British coastal fishermen

We work with lovely Red Tractor-assured producers

If you would like any information on the allergens in these menus, please ask.
HOT DRINKS

We only use coffee that is Fairtrade & made using traditional traditional roasting & blending methods. Our premium-premium-quality Arabica beans have a dark & intense roast intense roast which produces a rich dark chocolate & caramel flavour with a hint of roasted hazelnuts, perfect perfect when blended with milk.

All our teas are from plants in India, East Africa & Ceylon & are fairly traded.

TEA & COFFEE £2.00
Freshly brewed Fairtrade coffee & a selection of Fairtrade Fairtrade teas & herbal infusions

TEA, COFFEE & BISCUITS £2.65
Freshly brewed Fairtrade coffee & a selection of Fairtrade Fairtrade teas & herbal infusions served with a selection of biscuits

FAIRTRADE HOT CHOCOLATE £2.35

THE EVEN SCRUMMIER HOT CHOCOLATE £2.85
Fairtrade hot chocolate with whipped cream & marshmallows

WHY NOT ADD...

FRESHLY BAKED CHOCOLATE CHIP COOKIES £0.85

EVER-SO-TEMPTING BROWNIE BOARDS £3.50
Farmhouse boards of brownie chunks in three different different flavours: chocolate & salted caramel, dark chocolate & walnut & rocky road

YOGA BUNNY STATION £4.00
Granola & yoghurt shots, cranberry flapjacks & date bars

Please note all prices are subject to VAT
JUICES, PRESSÉS & SOFTS

JUGS OF FRESH FRUIT JUICES (PER LITRE) £5.10
A choice of: orange, apple, grapefruit, tomato, pineapple or cranberry

BLENDED JUICES BY THE JUG (PER LITRE) £5.40
Orange, apple & cranberry
Apple pressé & elderflower
Cloudy apple & pomegranate finished with soda

JUGS OF HOMEMADE LEMONADES (PER LITRE) £4.85
Cloudy lemonade
Lemon & basil
Peach purée blended with lemonade
Morello cherry muddled with homemade homemade lemonade

LARGE POP TOP BOTTLES OF INFUSED WATER £4.25
Lemon & lime
Cucumber, apple & mint
Orange, lemon & Thai ginger

Please note all prices are subject to VAT
JUICES, PRESSÉS & SOFTS

SMOOTHIE STATION  £4.25
A selection of seasonal fruits blended
blended with apple juice;
Son of a 'peach-er' man
Ginger ninja
Berry-go-round
Acai dream

‘OLD SCHOOL’ MILKSHAKES (PER LITRE)  
£4.25
Dreamy chocolate
Go bananas
Salted caramel
Sensational strawberry

SPRING WATER  £4.00
A choice of still or sparkling (750ml)

Please note all prices are subject to VAT
BREAKFAST

TEA, COFFEE & PASTRIES £4.50
Freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions served with a selection of pastries

BAKERY BASKET £2.80
A selection of freshly baked breakfast pastries

SELECTION OF MINI DANISH PASTRIES £2.80
Selection of traditional & seasonal fruit pastries

MINI MUFFINS £2.80
Bran, lemon & poppy seed & blueberry

'LUXE' ENGLISH BREAKFAST MUFFINS £4.85
Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free range egg (one muffin per person)
BREAKFAST STATIONS

THE AMERICAN PANCAKE EMPORIUM £15.75
Homemade pancakes straight from the flat top with a hint of vanilla & choice of toppings. Choose from butter, fresh fruit, berry compote, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts & chocolate sauce.

Freshly brewed Fairtrade coffee, teas & infusions

THE CONTINENTAL MORNING START £12.95
A selection of yummy, freshly baked breakfast goods served with a selection of jams & preserves, continental cheese & meats, our seasonal fresh fruit platter & natural yoghurt.

Fresh fruit juice & freshly brewed Fairtrade coffee, teas & infusions

THE ‘OH SO GOOD & HEALTHY’ BREAKFAST £15.75
Low-fat & moreish! A selection of low-fat oat muffins, mini bagels with smoked salmon & light cream cheese, home roasted five seed granola with low-fat yoghurt, Bircher muesli & seasonal fresh fruit platter.

Fresh fruit juice & freshly brewed Fairtrade coffee, teas & infusions

Organic, low-fat & dairy-free yoghurt, multigrain croissants & vegetarian sausages are all available on request.

Please note all prices are subject to VAT
BREAKFAST STATIONS

NOW ‘THAT’S WHAT WE CALL’ A FULL ENGLISH £15.75
Warm freshly baked breakfast goods served with jams & preserves.
BREAKFAST CANAPÉS

EACH CANAPÉ £4.00
MINIMUM: FIVE ITEMS

Cinnamon Chelsea bun ‘bites’ (v)
Scrambled egg with chorizo & truffle gruyère (h)
Scrambled egg & truffle gruyère (h/v) (h/v)
Worcester sauce grilled cheeses (h/v)
Tartlet of quail’s egg benedict (h/v)
Mini English muffins topped with sausage & quail’s eggs (h)
Good old bacon sarnie bites with HP or tommie sauce dollops (h)
Crumpet soldiers with Seville orange marmalade (h/v)
Little kedgeree rice balls (h)
Cinnamon waffle bites with maple syrup syrup drizzle pots (h/v)
Granola shots with blueberries, walnuts & locally sourced bio yoghurt (v)
Smoked haddock & black pudding tartlets (h)
Mini berry buckets (v)
Mini blueberry pancake stacks (h/v)
Mini bagel ‘bites’ with smoked salmon & egg

Organic, low-fat & dairy-free yoghurt, multigrain croissants & vegetarian sausages are all available on request.

Please note all prices are subject to VAT
LUNCH & GRAZING MENUS

THE WORKING LUNCH £13.50
A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with Kettle crisps, seasonal fresh fruit.

Freshly brewed Fairtrade coffee, teas & infusions & our ‘knowledge’ bar

THE ‘LUXE’ WORKING LUNCH £20.25
A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with Kettle crisps, two items of chef’s choice light bites, seasonal fresh fruit.

Freshly brewed Fairtrade coffee, teas & infusions & our ‘knowledge’ bar

SEASONAL HEART-WARMING SOUP STOP £5.10
Freshly made soup using seasonal, locally sourced ingredients served with warm chunky cuts of home baked breads. Only available as an addition to a lunch or buffet menu

WARM GIANT PRETZEL STACK £5.10

CRUDITE GARDEN DISPLAY IN EDIBLE SOIL £5.35

FROM PARIS WITH LOVE... £3.75
A selection of specialist French fancies to enhance any event; macaroons, mini éclairs & petit gateau opera

Please note all prices are subject to VAT
LIGHT BITES

FIVE BITE MENU £22.50
ADDITIONAL BITES £4.50

FROM THE SEA
Poached salmon skewers with watercress crème fraîche
Thai fishcakes with sweet chilli dip (h)
Smoked haddock croquettes with tartar sauce (h)
(t)
Tandoori salmon skewers with mint yoghurt (h)
(t)
Prawn & crab cocktail shots
Smoked salmon, crème fraîche & dill blinis
Homemade fish fingers with caper berry mayo (h)
LIGHT BITES

FIVE BITE MENU  £22.50
ADDITIONAL BITES  £4.50

FROM THE FIELD
Broccoli & blue cheese tartlet
Mozzarella cheese & tomato crostini (h)
Mushroom & truffle rice balls (h)
Falafel with hummus & tahini
Mature Cheddar, leek & potato croquettes (h)
Vegetable spring rolls, tamari (h)
Spiced sweet corn chowder shots (h)
Haloumi chips with chilli jam (h)
Poached salmon skewers with watercress
 crème fraîche
Thai fishcakes with sweet chilli dip (h)

Please note all prices are subject to VAT
LIVING IT UP IN TOWN

A little piece of countryside heaven in the heart of the city. Say hello to sensationally seasonal summer strawberries!
LIVING IT UP
IN TOWN

A little piece of countryside heaven in the heart of the city. Say hello to awesome autumn/winter root vegetables!
URBAN PICNICS

THE BENTO BOX  £16.85
Our Asian bento boxes are traditionally to be eaten at room temperature.

CHOOSE ONE BOX:

SHREDDED SESAME CHICKEN
Asian slaw with noodles, pickled vegetables, vegetables, chopped roasted peanuts

THAI SHREDDED BEEF
Shredded vegetables, potato salad with Thai basil, chilli, coriander & mint

FLAKED SALMON TERIYAKI
New potatoes, egg, herb, cucumber & sesame salad lemon dressing

THAI FISH & SHRIMP BALLS WITH RED CURRY DRESSING
Courgette, rice & fennel salad & pickles

GRILLED GOATS’ CHEESE WITH LENTILS
Radicchio, French bean, walnut & honey honey salad (V)

FRIED TOFU & CHILI MISO DRESSING
Vegetable samosas with spinach & sesame sesame salad (V)

All of our bento boxes are served with Khobez bread

Please note all prices are subject to VAT
URBAN PICNICS

CHOOSE ONE DESSERT
Bitter chocolate cake
Jasmine tea custard
Carrot & pineapple cake
Strawberry & saffron custard trifle
Fresh fruit salad

THE GREAT BRITISH PICNIC  £13.50

CHICKEN CLUB
Chargrilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli & chilli sauce

SEASIDE PICNIC
Potted Cornish mackerel & home cured salmon, dill yoghurt, roasted beetroot & crispy flatbread

SUPERFOOD SALAD
Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint & parsley, toasted seeds, vinaigrette (v)

MEZZE BOX  £13.50

THE MEAT BOX
A selection of cooked & cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves & flatbread

THE VEG BOX
A selection of sliced plum tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, artichokes, hummus & flatbread (v)

SANDWICH GRAB BAG  £10.70
Sandwich, crisps, whole fruit, ‘knowledge’ bar, fruit juice or water

All of our bento boxes are served with Khobez bread
COLD BUFFET

Our cold fork buffet can be delivered as two or three or three main items & includes two seasonal salads salads & a selection of freshly baked breads with with one dessert. Prices also include freshly brewed brewed Fairtrade coffee & a selection of Fairtrade Fairtrade teas & herbal infusions.

TWO MAIN COURSES (INC VEGETARIAN OPTION)
£19.50
THREE MAIN COURSES (INC VEGETARIAN OPTION)
£24.65

FROM THE FARM
Hand carved, honey-glazed bacon, piccalilli
Traditional pork pie with free range egg & raised raised pastry crust
Pulled ham hock terrine with parsley shallots & cornichons
Lemon & garlic roast chicken, herb mayonnaise mayonnaise
Butchers board of cold meat pies & pastries, pickles pickles
A platter of selected cured & cooked British & continental meats

FROM THE SEA
Poached salmon fingers with dill crème fraîche dressing
Glazed smoked haddock & spinach tarts
Roasted salmon fillet on a bed of niçoise salad
Little gem leaf baskets with salmon, shrimp & crab, crab, cocktail sauce
Smoked fish board with horseradish cream
Escabeche of mackerel with pickled cucumber & & rye bread

Please note all prices are subject to VAT
COLD BUFFET

FROM THE FIELD
Feta, leek & pea frittata
Cheddar cheese & caramelised red onion tart
tart
Roasted peppers stuffed with feta, tomato, olives
olives & basil
Broad bean, pea shoot & mint tart

FROM THE SALAD PATCH
Pine nut, penne pasta & tomato salad
Mixed leaf with balsamic vinegar & olive oil
Rice salad with pine nuts & herbs
New potato & chive salad
Tomato & red onion salad, herb oil
Caesar salad with salty anchovies,
crunchy croutons, parmesan
Classic niçoise with green beans, potato,
tomatoes & black olive
Asian sesame slaw
Chickpea & green bean salad with a tahini
dressing (v)
Classic Greek salad with toasted pumpkin seeds
seeds

SWEET TOOTH DESSERTS
Seasonal fresh fruit
Treacle tart & clotted cream
Salted caramel peanut & chocolate tart
Strawberry trifle with crushed amoretti
Glazed French-style apple flan, vanilla cream
Zesty lemon tart with raspberry compote
Berry fruit pavlova, Chantilly cream
HOT BUFFET

Our hot fork buffet can be delivered as two or three main items & includes a starch, a vegetable option, a selection of freshly baked breads & one dessert. Prices include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

TWO MAIN COURSES (INC VEGETARIAN OPTION) £23.50
THREE MAIN COURSES (INC VEGETARIAN OPTION) £27.85

FROM THE FARM
Slow-cooked blade of Beef bourguignon served with horseradish dumplings
Lancashire hotpot of slow-cooked lamb shoulder, rosemary potatoes
Chicken, smoked bacon, mushrooms & leek pie
Slow-cooked shin of beef cobbler in local ale with dumplings
South Indian style chicken curry with coconut milk & curry leaves
Lamb tagine with raisins, almonds & black pepper

FROM THE SEA
Fisherman’s pie topped with crunchy Cheddar mash
Pan-seared fillet of cod with a caper lemon butter sauce
Salmon & crab fishcakes, dill hollandaise
Marsala-spiced cod with pickled carrots & coconut
Smoked haddock & salmon kedgeree, hen’s egg, curry oil

Please note all prices are subject to VAT
HOT BUFFET

FROM THE FIELD
Gratin of butternut squash & sweet potato with goats’ cheese
Potato gnocchi, sautéed woodland mushrooms & leeks with leeks with truffle oil
Chargrilled courgette, pepper & aubergine lasagne with basil & ricotta
Seasonal vegetable & butterbean cassoulet
Spinach & blue cheese quiche

POTATO, PASTA & RICE
Creamy mash potato
Roast new potatoes with rosemary & garlic butter
New potatoes buttered with snipped chives or simply steamed
Truffled macaroni cheese
Cauliflower cheese
Steamed rice

FROM THE FIELD (V)
Fresh seasonal vegetables
Roast root vegetables with honey & thyme
Sautéed cabbage with smoked bacon & onions
Celeriac & truffle gratin
Sautéed peas Françoise
Glazed carrots in caraway butter
Seasonal vegetable gratin

SWEET TOOTH DESSERTS
Kumquat bread & butter pudding, marmalade ice cream
Sticky banana, date & toffee pudding, toffee sauce
Black forest & cherry sundae
Baked vanilla cheesecake with berries
Cherry crumble tart, vanilla ice cream
Triple chocolate mousse, popping candy
Seasonal fresh fruit
AFTERNOON TEA

TEA, COFFEE & CAKES  £4.50
Freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions served with a selection of cakes.

THE GOOD OL’ CREAM TEA  £5.95
Fruit or plain scone with strawberry jam & clotted cream.

THE LEGEND OF AFTERNOON TEA  £12.85
A selection of finger sandwiches, fruit or plain scone with strawberry jam & clotted cream, a selection of afternoon fancies, cakes & treats.

PIE POPS  £2.65
Little sweet pastry treats with real fruit jam fillings.

BUCKETS OF 12 JAM-FILLED DOUGHNUTS  £10.65
British favourites from the tea table including: fondant fancies, Battenberg, mini jam tarts, Eccles cakes, fruit loaf, cherry Bakewell slices & Victoria sponge.

SWEET TREATS!

‘PICK ‘N’ MIX’ YOUR OWN SWEETIE JARS  £5.10 PER JAR
Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops & sherbet fruits, serves 10.

Please note all prices are subject to VAT.
BAR SNACKS

BAR NIBBLES £5.35 FOR THREE ITEMS
Marinated mixed olives
Kettle crisps
Wasabi peanuts
Selection of roasted & salted nuts
Corn chips, tomato salsa
Smoked cheese straws
Sesame bread sticks
Pitta chips, garlic, sea salt & rosemary

SUPPER MENUS
These packages are designed for a more relaxed supper solution. They are only available after a conference. Minimum: 80 people

THE ‘GIVE ME A SMILE’ HOG ROAST BUN £7.50
Succulent roast pork hand carved & served in soft rolls, sage & onion stuffing, apple sauce & our own HP style sauce

THE DARN GOOD BACON ROLLS £4.85
Freshly baked rolls filled with British bacon (one roll per person) served with pop top bottles of brown & red sauce

Please note all prices are subject to VAT
SUPPER MENUS

HOT DAWG! £7.50
Our own special recipe hot dog sausages served in subs or rolls (one roll per person) with crispy street-style onions & mustard served with pop pop top bottles of brown & red sauce.

FROM THE CHICKEN SHOP BASKET £14.15
Crisp, baked British farm-assured chicken with skinny fries & garlic aioli.

FISH ‘N’ CHIPS £15.50
Homemade beer battered cod & chips served with minted mushy peas, tartar sauce.

Please note all prices are subject to VAT.
CANAPÉS

PRE-DINNER CANAPÉS (FOUR BITES) £13.25
CANAPÉ RECEPTION (EIGHT BITES) £20.00
EACH CANAPÉ £2.85

FROM THE SMOKEHOUSE
Smoked salmon with crème fraîche & caviar
Smoked eel with crispy pork & celeriac remoulade
Smoked haddock bon bons, light curry dipping oil (h) (h)
Smoked & potted ham, mustard & pickle
Smoked bacon, Cheddar & onion tartiflette
Smoked aubergine caviar, roast garlic & lemon (v)
Smoked trout, dill & horseradish
Smoked goats' cheese, balsamic onion, bran (v)

ON TOAST
Devilled crab, rocket
Quail’s egg benedict (h/v)
Pork & sage rillettes, piccalilli
Welsh rarebit, spring onion salad (h/v)
Chicken liver parfait, red onion marmalade
Potted salmon, pickled fennel & lemon
Mushroom paté with truffled mascarpone (v)
Potted brown shrimp

SOMETHING CRISPY
Scotch quail’s egg, ham hock, wholegrain mustard (h) (h)
Mini vegetable spring rolls, doping sauce (h/v)
Smoked haddock & dill croquettes (h)
Asian-style salmon pastries, chilli crème fraîche (h)
Confit duck spring roll, sour cherry dipping sauce (h) (h)
Black pudding wontons, mustard mayo dip (h)
Little vegetable samosa wraps (h/v)
‘Pop’ corn tempura, green pepper relish (h/v)

Please note all prices are subject to VAT
BOWL FOOD

FOUR BOWL MENU  £21.40
ADDITIONAL BOWLS  £5.00

SALADS
Chicken Caesar salad, foccacia croutons, shaved parmesan
Pressed ham hock, mustard lentils & baby spinach
Smoked trout, fennel slaw, watercress
Charred mackerel, horseradish & dill potato, lemon, caper & shallot dressing
Heritage tomato, basil pesto, red onion & mozzarella (v)

TEMPURA
Plaice, minted mushy peas, lemon (h)
Seasonal vegetables, soy dipping sauce (h/v) (h/v)
Freshwater prawns with chilli aioli (h)
Popcorn fish & chips, homemade tartar sauce (h) sauce (h)
Asparagus ‘soldiers’ with whipped goats’ cheese (h/v)

RISOTTO
Spiced confit lamb, saffron rice (h)
Mushroom, cep powder, truffle dressing (h/v) (h/v)
Roasted pumpkin with mascarpone & walnuts walnuts (h/v)
Tandoori-glazed cod, crispy shallots, onion-seed-seed-infused rice (h)
Artichoke, wilted rocket, hazelnuts (h/v)

Please note all prices are subject to VAT
**BOWL FOOD**

**TARTLETS**
Ham hock & mature Cheddar cheese
Haddock & truffled cream leek (h)
Crab & parmesan, rocket dressing
Caramelised onion, goats’ cheese, thyme (h/v)
Roasted baby beetroot & blue cheese (v)

**MINI MAINS**
Confit lamb hotpot with crispy, rosemary scented potato, red cabbage (h)
Fricassée of chicken ‘coq au vin’, red wine, root vegetables (h)
Fisherman’s pie, mature Cheddar mash crust (h)
Cumberland sausage, mustard mash, onion gravy (h)
Sweet potato & chickpea tagine, couscous (h/v)

**DESSERTS**
Ricotta, yoghurt & honey cheesecake
Strawberry & vanilla Eton mess
Osbourne bread & butter pudding (h)
Lemon posset, shortbread biscuits

Please note all prices are subject to VAT
FISH DIGGIDY DOG

Innovative street food pop-ups, screaming with the freshest ingredients and extravagant flavours.
STREET FOOD

STREET FOOD MENUS  £23.55

BOWL FOOD SERVICE WITH AN INTERACTIVE STATION
THREE BOWLS & ONE STATION PER EVENT

SERVED HOT
Chorizo or mushroom mac 'n' cheese pots
Mini steak sandwiches with grated horseradish & rocket
Grilled fish dogs with minted pea purée & homemade tartar dollops
Spicy shrimp popcorn with wasabi mayo dipping sauce
Corn cake fritters with green chilli salsa (v)

SERVED COLD
Garden buckets of retro prawn cocktail
Half-length Vietnamese-style pork banh mi
Slaw, roasted beets, sour cream & roasted pine nuts (v)
Thai beef rolls with chilli, coriander & mint
Pint of prawns with lemon & Marie Rose sauce

FROM AN INTERACTIVE STATION
Steamed pulled pork bun with slaw & pickles
Shredded chicken or butternut squash naked
burrito bowls
Chinese noodle bar
American hot dog station
New York style slider bar

Please note all prices are subject to VAT
DESSERT STATIONS

INTERACTIVE DESSERT STATION  £9.10 PER PERSON
MINIMUM: 100 GUESTS

THE WINCHESTER MESS
Summer berries, meringue nests & kisses, kisses, bowls of Chantilly & coulis

THE ENGLISH COUNTRY GARDEN
Possets, fruit curds, herb brulées & lavender shortbreads

MAD HATTER'S TEA PARTY
Colourful meringue kisses, fruit tarts, pretty pretty macaroons, brownie squares, rhubarb rhubarb & custard fools in tea cups & ‘drink ‘drink me’ berry consommé

THE CHOCOLATE BOX
Chocolate mousses, mousse cake, coated coated marshmallows, dipped berries & bites bites

Got a theme to your event? Dessert stations stations are a great way to enhance it! We We would love to chat more to see if we can can add a little extra ‘wow’ to your event experience.

Please note all prices are subject to VAT
DINING IN STYLE

Exquisite menus tailored entirely to your tastes and favourite dining delights.
THREE COURSE MENUS

We have a wonderful seasonal selection of starters, main courses & desserts that utilise the best available regional ingredients throughout the year.

All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.
SPRING A
MARCH, APRIL, MAY

Please choose one starter, one main course & course & one dessert

STARTER
Smoked & cured trout with fennel lemon & lemon & cress

Garden pea soup, shredded ham hock & mint mint crème fraîche

Pork & apple rillettes with confit apple salad salad

MAIN COURSE
Fillets of plaice, crushed potatoes, asparagus asparagus & sauce vierge

Breast of farm-assured chicken, celeriac, fondant potato & greens

Stuffed breast of lamb, savoy cabbage, creamed dauphinoise & crispy onion

DESSERT
Elderflower & lemon tart

Carrot cake, pineapple & cream cheese

Chocolate fondant with salted caramel
SPRING B
MARCH, APRIL, MAY

Please choose one starter, one main course & course & one dessert

STARTER
Pulled ham hock terrine, parsley jelly, piccalilli piccalilli & melba toast

Arbroath smokie fishcake, shallot & herb gremolata & new season potato salad

Chicken liver paté, cornichons & sourdough sourdough

MAIN COURSE
Sautéed chicken breast, salardaise potatoes, potatoes, leeks, roast carrots & Madeira jus jus

Steamed coley fillet, Bombay potato, spring spring greens, baby carrots, lime & poached poached quail’s egg

Rump of lamb, celeriac purée, black olive olive crumb, vine tomatoes, basil & fondant fondant potato

DESSERT
Old fashioned gooseberry tart & pouring pouring cream

Strawberry & elderflower jelly, vanilla bean bean panna cotta & lemon biscotti

Chocolate tart, vanilla cream & salted caramel caramel
SPRING C
MARCH, APRIL, MAY

Please choose one starter, one main course & course & one dessert

STARTER
Cured salmon, crab & watercress salad, cucumber, cured tomato & basil
Chicken liver parfait, pickles, toasted grains & grains & warm brioche
Salt beef “sandwich”, celeriac remoulade, gherkin relish & watercress

MAIN COURSE
Roast cod, brown shrimp butter, roast baby baby carrot, wild garlic & thyme fondant potato & sauce vierge
Pork fillet, chorizo & new potato crush, peppercorn sauce & sweet onion tatin
Slow-cooked beef, potato mousseline, mushroom, baby onion, pancetta, fine beans beans & red wine

DESSERT
Tiramisu with bitter chocolate mousse
Vanilla cheesecake, lemon tuille & rhubarb rhubarb jelly
Elderflower & white chocolate panna cotta cotta with honeycomb & raspberry
SUMMER A  
JUNE, JULY, AUGUST

Please choose one starter, one main course & one dessert & one dessert

STARTER
Smoked bacon, pickled asparagus & quail’s eggs & goats’ cheese
Cured trout, potato, fennel & radish salad
Pressed rabbit terrine, summer vegetables & mustard dressing

MAIN COURSE
Slow-cooked pork, black pudding fritters, caramelised apple, warm potato & celeriac salad
Roast chicken with sage & onion, bread sauce & spring vegetables & fondant
Fillet of Plaice, crushed potatoes, sea asparagus, sauce vierge

DESSERT
Orange tart with bitter chocolate
Hazelnut meringues, chocolate sauce & raspberry compote
Lemon & blueberry mille-feuille
SUMMER B
JUNE, JULY, AUGUST

Please choose one starter, one main course &
course & one dessert

STARTER
Ham hock, fresh pea & new potato salad, pea
pea mousse, quail’s egg, mustard dressing
dressing
Cured sea trout, apple & radish slaw, lemon dill
lemon dill jelly & beurre noisette vinaigrette
vinaigrette
Black pudding cromesquis, wild rocket, lemon
lemon & mustard

MAIN COURSE
Belly of pork, goats' cheese, black pudding,
pudding, apple compote & pan-roasted potato
potato
Warm salad of hot smoked salmon, new
season potatoes, shaved fennel & watercress
watercress
Roast chicken breast, braised thigh with
Lyonaisse potato, buttered leeks & baby
 carrots

DESSERT
Strawberry trifle, syllabub cream & crushed
crushed almond biscuit
Lemon posset, raspberries & white chocolate
chocolate with shortbread
Eton berry mess, summer fruits, meringue &
& Chantilly cream
SUMMER C
JUNE, JULY, AUGUST

Please choose one starter, one main course &
course & one dessert

STARTER
Gravadlax & brown shrimp, chive crème fraîche & rocket salad

Pressed pork & sage terrine, shallot & radish radish salad, piccalilli & soda bread

Confit duck terrine with smoked breast, endive & mango salsa

MAIN COURSE
Pork fillet with smoked paprika, pig cheek cheek croquette, potato dauphinoise, savoy savoy cabbage & crackling

Guinea fowl breast, fondant potato, cauliflower purée, spinach, wild mushrooms & mushrooms & red wine

Slow-cooked beef, air dried ham, summer summer cabbage, glazed carrot & boulangeré
VEGETARIAN OPTIONS
SPRING & SUMMER

Please choose one starter & one main course
AUTUMN A
SEPT, OCT, NOV

Please choose one starter, one main course & course & one dessert

STARTER
Venison paté with horseradish, chive & roasted walnut cream

Crispy pork, smoked eel, cauliflower, maple & maple & sherry vinegar

Terrine of ham with apple & celery, walnut & walnut & raisin toast

MAIN COURSE
Stuffed breast of lamb, crispy lamb bacon, bacon, shallots, potato gratin, lamb jus

Roast loin of pork, haggis mash, roast root vegetables, creamed watercress, juniper juniper

Mackerel in pastry, roasted beets, watercress watercress purée

DESSERT
Egg custard tart, nutmeg ice cream

Orchard apple cake, apple purée, toffee sauce sauce

Hot chocolate brownie, chocolate sauce, whipped cream, honeycomb
AUTUMN B
SEPT, OCT, NOV

Please choose one starter, one main course &
course & one dessert

**STARTER**
Mackerel, horseradish cream, lemon, celery
celey shoots, cob nut brittle

Pork rillettes, radishes, pickled mustard
seeds, fresh apple, crackling

Chicken liver parfait, pickled mushrooms,
mushrooms, brioche

**MAIN COURSE**
Roast chicken, spiced dumplings, fondant
fondant potato, crispy skin, late summer
succotash

Stuffed salmon in puff pastry, shallots, grilled
grilled vegetables & grains

Slow-cooked shank of lamb, redcurrant &
& rosemary reduction, herb mash, pea ragout
ragout

**DESSERT**
Plum crumble tart, spiced plum sauce, clotted
clotted cream

Muscovado & hazelnut slice, honey sauce,
sauce, vanilla
ice cream

Chestnut & chocolate cheesecake
AUTUMN C
SEPT, OCT, NOV

Please choose one starter, one main course &
course & one dessert

STARTER
Home soused British herring, roasted baby
baby beets, sour cream, cress

Confit duck, pear & walnut salad, wild rocket,
rocket, shaved parmesan, balsamic

Chicken & rabbit terrine, fig chutney, pickled
pickled salsify, toasted brioche

MAIN COURSE
Stone bass, Provençal vegetable salad, sliced
sliced potato, aubergine caviar, pistou, olives
olives

Guinea fowl supreme, parsnip dauphinoise,
dauphinoise, creamed leeks, red cabbage, red
cabbage, red wine sauce

Slow-cooked beef shin, thyme potato cake,
cake, horseradish, celeriac, ox cheek
croquette

DESSERT
Sablé of pan-fried apple & rosemary, Calvados
Calvados jelly, green apple sorbet, apple crisp

Mango mousse, white chocolate, cookie
dough, yoghurt panna cotta

Pecan pie, salted caramel fudge, dark
chocolate
Please choose one starter, one main course & course & one dessert

**STARTER**
- Ham hock with parsley jelly & pea pudding
- Crab & tea-smoked mackerel tarts with duck egg mayonnaise
- Slow-cooked Hereford oxtail with stout, prune compote, horseradish biscuit

**MAIN COURSE**
- Venison sausage roll, chestnut, mushrooms, potato, roasted salsify chips
- Herb-stuffed British farm-assured chicken, cabbage & chestnuts, fondant potato
- Masala-spiced dab with red lentils, pickled carrots & coconut rice

**DESSERT**
- Rhubarb & custard
- Warm raspberry rice pudding, almond caramel biscuits
- Orchard apple mousse, apple crisp, honey syrup, yoghurt
WINTER A
DEC, JAN, FEB

Please choose one starter, one main course & course & one dessert

STARTER
‘Corned beef’ with horseradish panna cotta, cotta, pickled beets, beef jelly

Smoked haddock & salmon kedgeree arancini, mollet hen’s egg, curry oil

Mackerel rillette, roast & pickled apple, parkin parkin

MAIN COURSE
Spiced hogget lamb pie, shallot tatin, creamed potato, sprouting broccoli, braising braising juices

Slow-cooked belly of pork, potato & pork pork cheek fritter, apple & fennel

Baked cod, shrimp & potato cake, sprout sprout leaves, winter mushroom broth

DESSERT
Blood orange jelly, Madagascar vanilla crème crème fraîche, milk chocolate

Banana parfait, banana bread, toasted hazelnuts, miso tar

Sticky toffee bread & butter pudding, date date purée
WINTER A
DEC, JAN, FEB

Please choose one starter, one main course & course & one dessert

STARTER
Smoked salmon, lemon purée, parsley jelly, jelly, capers, gherkins

Jerusalem artichoke velouté, truffle oil, duck, duck, toasted penny bun brioche

Chicken & wild mushroom terrine, spiced spiced apple chutney, croûte

MAIN COURSE
Confit duck pie, smoked potato mash, sautéed winter greens, Madeira jus

Beef blade, wild mushroom, truffled celeriac celeriac purée, baby onion, January king cabbage, jus

Fillet of bass with Jerusalem artichoke, roasted garlic, parsley crisp, red wine

DESSERT
Bakewell pudding, cherries, bitter chocolate, chocolate, praline

Apple tarte tatin, vanilla ice cream, apple crisp, caramel

Rhubarb crumble cheesecake, rhubarb & & ginger syrup, ginger ice cream
VEGETARIAN OPTIONS
AUTUMN & WINTER

Please choose one starter & one main course
EXTRA COURSES

SORBET £5.35
Passion fruit | Pink grapefruit | Champagne | Champagne | Apple | Lemon

FISH COURSE OPTION £8.55
Salmon fishcake with caper berry mayo & mixed leaves
Roast pollock with a potato purée, wild mushrooms & sage
Paupiette of plaice, wilted spinach & sauce vierge
Smoked haddock chowder

SAVOURY COURSE OPTIONS £8.00
Glazed pear & Stilton tartlet
Scotch woodcock – toasted sour dough, Gentlemen’s Relish & scrambled egg
Traditional Welsh rarebit made with mature Cheddar & local ale
Potted Stilton with port, green peppercorns, melba toast

ARTISAN CHEESE PLATE £10.70
A selection of locally produced British & European cheeses, biscuits, crackers, chutney & grapes

Please note all prices are subject to VAT
KING OF THE GRILL

Celebrating summer in style with our mouth-watering grilled delights, cooked to perfection.
SUMMER GRILL MENUS

MENU A  £23.50
Please choose two items from the grill, two from the field & one dessert

FROM THE GRILL
Gourmet British beef burger with cheese
Our own recipe classic jumbo hot dog sausage
Cajun-spiced chicken breast fillet
Minted lamb koftas, flatbread & hummus
Marinated halloumi, lime chilli & oregano (v)
All served with a selection of breads, sauces & relishes

FROM THE FIELD
Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & parmesan
Baby leaf & soft herb

FOR THOSE WITH A SWEET TOOTH
Peach & cherry trifle
Chocolate brownie with dense chocolate ganache & berries
Lemon mascarpone, pistachio & apricot biscotti
SUMMER GRILL MENUS

MENU B £32.05
Please choose two items from the grill, three from the field & one dessert

FROM THE GRILL
6oz British beef burger with cheese
Chorizo & prawn skewer soaked in red wine
Marinated lamb rump, garlic, lemon & herbs
Chicken peri peri
Gammon steak & charred pineapple
Cod & prawn masala
Marinated halloumi, lime chilli & oregano (V)
Mediterranean vegetable skewers (V)
All served with a selection of breads, sauces & relishes, jacket potatoes or minted new potatoes
potatoes & grilled corn on the cob

FROM THE FIELD
Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & parmesan
Roasted beetroot & rhubarb with creamy blue
blue cheese
tart apple, quinoa & poppy seed
Classic Caesar salad
SUMMER GRILL MENUS

FOR THOSE WITH A SWEET TOOTH
Seasonal fruit salad & passion fruit syrup, shortbread
Vanilla panna cotta with balsamic strawberries
Chocolate pot, Kirsch macerated raspberries & lavender biscuit

Please note all prices are subject to VAT.
SUMMER GRILL MENUS

MENU C £37.40
Please choose two items from the grill, three from the field & one dessert

FROM THE GRILL
Flat iron steak & teriyaki glaze
Lamb rumps, smoked garlic & mint pesto
Seafood skewer of salmon, prawn & squid & wasabi oil
Chinese BBQ free range chicken
Roast spatchcock poussin with honey & lemon lemon glaze
Marinated halloumi, lime chilli & oregano (v)
Mexican-spiced Mediterranean vegetables (v)
BBQ honey-roasted vegetable brochettes (v)
All served with a selection of breads, sauces & relishes, jacket potatoes or minted new potatoes potatoes & grilled corn on the cob

FROM THE FIELD
Lentil, radicchio, walnut & honey
Celery salad with feta & soft boiled egg
Classic Caesar salad
Roasted beetroot & rhubarb with creamy blue blue cheese
Tart apple, quinoa, celeriac & poppy seed
Crunchy root vegetable with chilli
Radish & broad bean, lemon & herb
New potato, spinach & pecorino
SUMMER GRILL MENUS

FOR THOSE WITH A SWEET TOOTH
Seasonal fruit salad & passion fruit syrup, shortbread
Vanilla panna cotta with balsamic strawberries
Chocolate pot, Kirsch macerated raspberries & lavender biscuit

Please note all prices are subject to VAT