



DINNER MENU

Please select ONE starter, ONE main and ONE dessert that complements your event and for ALL your guests to enjoy.

If you or your guests have any specific dietary or allergen requirements, please inform your Event Coordinator at least 14 days prior to your event taking place. Full dietary and allergen information is available upon request,

STARTERS

SOUPS

CARROT SOUP (VE) (GF)

served with coconut foam & coriander oil

SPICED ROOT VEGETABLE SOUP (VE)

served with masala croutons

PEPPER POT SOUP (VE) (GF)

served with coconut foam & micro coriander

MEAT

HAM HOCK

served with heirloom tomatoes, mozzarella, mustard purée, brioche croutons & beetroot herbs

HAM & BLACK PUDDING TERRINE

served with charred gherkin, apple, celery salad, brown sauce & sourdough toast

ROSEMARY & LEMON CHICKEN

served with gem leaf, pickled shallot, pesto crumb & caesar dressing

SMOKED CHICKEN MOUSSE

served with pickled onions, cured ham, apple yoghurt vinaigrette, celery, feta & mint

CHAR SUI DUCK BREAST

served with crispy wild rice, asian salad, mango vinaigrette & micro coriander



STARTERS

FISH

MACKEREL PÂTÉ

served with charred cucumber, pickled shallots, lemon dressing, fennel & wholemeal croûte

TERIYAKI SALMON

served with pickled cucumber noodles, sesame wasabi pea crumb, teriyaki gel & tapioca crisp

TANDOORI MACKEREL

served with mint yoghurt, mango chutney, coriander & onion seed butter crumb

SMOKED KILN ROASTED SALMON

served with celeriac remoulade & rosemary croûte

VEGETARIAN

OLIVE TAPENADE STUFFED TOMATO (VE) (GF)

served with mushrooms, mushroom ketchup & gluten-free breadcrumbs

COMPRESSED WATERMELON (V)

served with feta, pesto, olive crumb & yoghurt

LEEK & SMOKED CHEESE TART (V)

served with mixed leaves, confit cherry tomato & herb oil

ROASTED BEETROOT (V)

served with goat's cheese mousse, balsamic beetroot purée, herbs & brioche croûton



MAINS

MEAT

ROAST CHICKEN SUPREME

served with creamy mash, smoked bacon, peas, soya beans, onion ketchup & rosemary jus

SPICED GRILLED JERK CHICKEN

served with fondant potato, charred shallot, wood fired peppers, spiced thyme jus & chilli salsa

SMOKED HAM WRAPPED CHICKEN

served with smoked chese, charred leek, fondant potato, roasted plum tomato sauce & rosemary comfit vine tomatoes

ASIAN SPICED DUCK BREAST

served with duck leg bon bon, fondant potato, wilted greens, tender stem broccoli & cherry jus

BEEF SIRLOIN IN DRIPPING SAUCE

served with potato fondant, charred gherkin, mustard purée, slow cooked carrot & thyme jus

LIGHTLY SPICED SLOW COOKED LAMB

served with spiced yoghurt, pomegranate, baba ghanoush purée, fresh herbs, creamy mash & jus

GLAZED TERIYAKI PORK FILLET

served with charred pickled onion, creamy mash, garlic tender stem broccoli & teriyaki jus

SOY GLAZED BRAISED BEEF

served with crispy onions, creamy mash, caramelised apple purée, slow roasted carrot, tender stem broccoli & beef jus



MAINS

FISH

SEA BASS RED PEPPER CASSOULET

served with olive crumb & herb oil

POACHED COD IN A WHITE WINE JUS

served with shitake, celeriac & apple

PAN SEARED COD FILLET

served with creamy mash, tomato, bok choy, whole grain vinaigrette & bacon crisp

VEGETARIAN

MARINATED CAULIFLOWER STEAK (VE) (GF)

served with coriander, coconut crumble, & oil

CURRIED CAULIFLOWER RISOTTO (VE) (GF)

served with asian salad

BUTTERNUT SQUASH STEAK (VE) (GF)

served with smoky butterbean cassoulet & tapioca seed crisp

KING OYSTER MUSHROOM RISOTTO (VE)

served with pearl barley, wild mushroom broth, mixed seed crumble & truffle oil

SLOW COOKED CARROT (VE) (GF)

served with curried coconut lentils, beetroot bhaji, wilted spinach, coriander oil & micro coriander

All vegetarian main course dishes are served with a selection of seasonal vegetables.



DESSERTS

WARM CHOCOLATE BROWNIE

served with vanilla bean ice cream, caramelised white chocolate crumble & apple purée
Gluten-free option available upon request

STICKY TOFFEE BANANA PAN PERDU

served with vanilla bean ice cream, banana purée & hobnob granola

AERO DARK CHOCOLATE MOUSSE

served with mint ice cream, chocolate chip cookie crumble & white chocolate Aero

VANILLA SHORTBREAD

served with cream cheese mousse, strawberry meringue, lemon curd & strawberry compote

TARTE AU CITRON

served with Italian meringue & blueberry sorbet

CHOCOLATE CHOUX BUN

served with whipped chocolate ganache, dulce du leche, raspberries & chocolate crumb

HONEY PANNA COTA (30% LESS SUGAR)

served with a ginger sponge, apple sorbet, freeze dried yoghurt & lime granola

COCONUT PANNA COTTA (VE)

served with passion fruit purée, mango & cornflake crunch

VEGAN CHOCOLATE FONDANT (VE)

served with coconut ice cream, chocolate soil & cherry purée



EXTRAS

Upgrade your dining event to include our optional extras and make your event extra special...

BEFORE DINNER

ARRIVAL DRINKS RECEPTION

start your event with a drinks reception including a choice of beer, house wine or soft drink on arrival for all guests

SELECTION OF CANAPÉS

choose from our fantastic range of chef selection canapés to be served before your starters

AFTER DINNER

SERVING OF TEA & COFFEE

finish your meal off with a serving of tea & coffee

SELECTION OF CHEESE

served with grapes, celery, assorted chutneys & a selection of cheese biscuits

INDULGENT CHOCOLATE TRUFFLES

treat your guests to a chocolate truffle delight to complete your meal



CANAPÉS

ROAST BEEF & HORSERADISH

served in a yorkshire pudding

CHARGRILLED CHICKEN CAESAR

on a garlic croûte with bacon & chard gem lettuce

HOISIN DUCK PANCAKES

with pickled cucumber & spring onion

LAMB KOFTAS (GF)

with mint yoghurt

CHICKEN LIVER PARFAIT

served on brioche toast with red onion marmalade

PASTRAMI & PICKLE

served on a wholemeal croûte with mustard mayo

SMOKED SALMON ON BLINIS

with citrus crème fraiche & pickled cucumber

TANDOORI MACKREL (GF)

on mini poppadoms with raita & mango chutney

MINI THAI STYLE FISHCAKES

with sriracha sauce

TEMPURA KING PRAWNS

with wasabi basil mayo

PRAWN & GINGER DUMPLINGS

with soy sesame dripping sauce

GOAT'S CHEESE VOL-AU-VENT (V)

puff pastry filled with goat's cheese & beetroot

CRISPY WONTON'S (VE)

dumpling filled with shitake & tofu

MATURE CHEDDAR BEIGNET (V)

with spicy tomato ketchup

SMOKED BEETROOT TARTAR (VE)

served on a tortilla crisp with amarillo chilli mayo

JALAPENO CUCUMBER (V)

with avacado pureé, chard corn & coriander

