



Our Private Events Menu are created by using the best seasonal produce, sourced from local, sustainable suppliers.
Please select one set menu that will apply for all guests.

MENU OPTION 1

If you would like to add canapés on arrival please see our separate canapés menu

£45pp

STARTERS

Crispy hens egg, artichoke & miso, pickled mushrooms, toasted hazelnut

Artichoke royale, pickled vegetables, herbs & flowers

MAINS

Stuffed chicken, creamed sweetcorn, kale, potato croquette

Pumpkin gnocchi, parmesan, sage beurre noisette

DESSERTS

Mango cheesecake, passionfruit sorbet, toasted oat crumble

Bitter chocolate ganache, clémentine sorbet, mint

CHEESE COURSE

British cheeseboard (each board serves approximately 8 guests) - £55.00

TEA OR COFFEE

With handmade chocolates - £6.50pp

Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Should you or any of your guest suffer from any food allergies or intolerance please us know when placing your order so we can arrange suitable alternatives.



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MENU OPTION 2

If you would like to add canapés on arrival please see our separate canapés menu

£55pp

STARTERS

Pressed ham hock & smoked chicken, agen prunes, apple & mint, crackling

Artichoke royale, pickled vegetables, herbs & flowers

MAINS

Steamed salmon, confit potatoes baby leeks, Champagne

Pumpkin gnocchi, parmesan, sage beurre noisette

DESSERTS

Tropical fruit délice, coconut sorbet, pineapple, coriander

Bitter chocolate ganache, clémentine sorbet, mint

CHEESE COURSE

British cheeseboard (each board serves approximately 8 guests) - £55.00

TEA OR COFFEE

With handmade chocolates - £6.50pp

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MENU OPTION 3

If you would like to add canapés on arrival please see our separate canapés menu

£65pp

STARTERS

Flamed mackerel, pickled baby carrots, peperonata, smoked crème fraiche

Artichoke royale, pickled vegetables, herbs & flowers

MAINS

Glazed shank of lamb, roast garlic mash, broccoli, smoked almond pesto

Pumpkin gnocchi, parmesan, sage beurre noisette

DESSERTS

Baked Alaska, vanilla ice cream, spiced plum consommé, earl grey

Bitter chocolate ganache, clémentine sorbet, mint

CHEESE COURSE

British cheeseboard (each board serves approximately 8 guests) - £55.00

TEA OR COFFEE

With handmade chocolates - £6.50pp

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MENU OPTION 4

If you would like to add canapés on arrival please see our separate canapés menu

£80pp

STARTERS

Ravioli of lobster, lobster bisque, caviar

Artichoke royale, pickled vegetables, herbs & flowers

MAINS

Fillet of beef wellington, potato terrine, creamed spinach, black garlic

Pumpkin gnocchi, parmesan, sage beurre noisette

DESSERTS

Chocolate & olive oil délice, salted caramel, malted milk ice cream

Bitter chocolate ganache, clémentine sorbet, mint

CHEESE COURSE

British cheeseboard (each board serves approximately 8 guests) - £55.00

TEA OR COFFEE

With handmade chocolates - £6.50pp

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