



EVENT MENUS



We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A £,52

Sourdough Baguette and Butter

STARTER

Pea & Mint Soup (vg)

Avocado Vinigrette (vg)

Hot Smoked Salmon Salad Niçoise

MAIN

Orzotto du Jour (vg)

Chicken Escalope wild sage, garlic brown butter

Pan-fried Sea Bream

cous cous and harissa

buttered new potatoes and seasonal vegetables

DESSERT

Hot Chocolate Mousse
Baked Vanilla Cheesecake
Lemon Meringue Tart

Tea. Coffee and Petit Fours

MENU B £62

Sourdough Baguette and Butter

STARTER

Carpaccio of Heritage Beetroot (vg) orange and walnuts

Prawns & Fennel Salad citrus dressing

Quiche Lorraine mesclun salad

MAIN

Spinach Ravioli (v)
confit chilli & garlic, grana cream

Confit Duck a L'orange endive, orange, red wine jus

Sea Bass

pickled fennel and preserved lemon dressing

buttered new potatoes and seasonal vegetables

DESSERT

Hot Chocolate Mousse Lemon Meringue Tart Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

MENU C £79

Sourdough Baguette and Butter

STARTER

Provencal Goat's Cheese Salad (v) thyme honey and piperade

Scotch Oak Smoked Salmon with capers and shallots

Bellanger Duck Rillettes

MAIN

Aubergine Parmigiana Gratin (v)
Fillet Steak au Poivre

Roasted Cod à la Provençale capers, olives and anchovies

buttered new potatoes and seasonal vegetables

DESSERT

Hot Chocolate Mousse

Apple Tart

vanilla ice cream

Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection

Additional Cheese Course

3 items £10.50 per person

£14.50 per platter

v - vegetarian | vg - vegan ~ Please note our menus change seasonally

We can cater for dietary requirements and kindly ask to be advised in advance \sim Please inform us of any food allergies. Prices include VAT.







