



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 (v)

Avocado Vinaigrette (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

Bellanger Duck Rillettes

MAIN

Spinach Ravioli (v)
datterino tomato sauce and burrata

Confit of Duck

with a fregola salad

Pan-roasted Cod à la Provençale

capers, olives & anchovies

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

Oak Smoked Salmon with capers and shallots

Bellanger Duck Rillettes

MAIN

Aubergine Parmigiana Gratin (v)

Fillet Steak au Poivre

Pan-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.















3 items £10.50 per person

Confit Duck Bon Bon
Steak Tartare on Sourdough
Smoked Salmon & Sour Cream Blinis
Crevettes with Marie Rose Sauce
Quail's Eggs with Celery Salt (v)
Provençal Olive Tapenade on Sourdough (vg)

SWEETS

Mini Amalfi Lemon Tarts
Chocolate Tart

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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.

£55 per person

STARTER

Smoked Salmon with buttered soda bread

Beetroot carpaccio (vg) orange and walnuts

MAIN

Roast Topside of Beef served with traditional garnish

with roast potatoes, yorkshire pudding, root vegetables and red wine jus

Grilled Rosemary Celeriac Steak (v)

with roasted potatoes, roast root vegetable, Yorkshire pudding and salsa verde

DESSERT

Apple Tart vanilla ice cream

Hot Chocolate Mousse

Sorbet du Jour

Tea, Coffee and Petit Fours

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