

SAMPLE AUTUMN - WINTER MENUS

Starters

Peppered Beef Carpaccio with a Wild Rocket and Red Onion Salad and Truffle Oil Dressing

Grilled Mackerel with an Apple, Pear and Celery Tian and Lemon Dressing

Roast Parsnip Soup with a Chive and Parmesan Cream

Main Course

Duck Breast with Crackling, Mustard Parsnip Puree, Braised Red Cabbage and Cumberland Sauce

Grilled Fillet of Seabass on Roasted Cauliflower Florets, Dauphinoise Potatoes with Lemon and Caper Brown Butter

Chargrilled Vegetable Roulade with a Pimento and Tomato Sauce

Desserts

Pumpkin Cheesecake with Maple Cream

Blood Orange Delice with Blond Dulcey Chocolate

Selection of English Cheeses with Fig Chutney

All prices will be inclusive of VAT

If you or your guests have a specific allergy or dietary requirement,
please speak to your Event Manager

Set Menu

Panko Crumbed Goat's Cheese on Winter Salad with Orange and Honey Dressing

Roast Fillet of Hake on Wilted Kale, Parsley Heritage Carrots, Poached Herb Potatoes and Dill Beurre Blanc

Spiced Apple Crème Brulee and Apple Crumble

Coffee and Pegasus Chocolates

If you are looking for something particular,
our Head Chef will be happy to create a bespoke menu

Catering Services are managed by
SEARCYS

All prices will be inclusive of VAT

If you or your guests have a specific allergy or dietary requirement,
please speak to your Event Manager