



#EXCITETHEAPPETITE

CANAPES & 3 COURSE MENU

PRIVATE DINE OPTIONS

£65P/HEAD

**PLEASE CHOOSE 2 FROM EACH SECTION UNLESS YOU HAVE A
VEGETARIAN, WHERE YOU CAN THEN CHOOSE A 3RD OPTION**

CANAPES

3 of Chefs choice

(please let us know of any dietary requirements)

STARTERS

Goats Cheese Panna cotta, Carpaccio of Beetroot, Candied Walnut (g/f) (v)

Apple Braised Pork Belly, Carrot Puree, Spiced Maple, Pea-shoots (g/f)

Crispy Lamb Bonbons, Cauliflower Puree, Spiced Maple Hot Smoked Salmon Salad, Pickled
Vegetables, Capers (g/f)

Roasted Baby Beetroot, Hazelnut, Blue Cheese, Mustard Frills (g/f) (v)

MAINS

Apple Braised Pork Belly, Fondant Potato, Celeriac Puree, Tender-stem Broccoli, Chicken Jus (g/f)

Slow Braised Beef Brisket, Basil Mash, Carrot Puree, Glazed Carrots, Red Wine Jus (g/f)

Pulled Slow Roasted Shoulder of Lamb, Creamy Dauphinoise Potato, Cauliflower Puree, Tender-
stem Broccoli, Red Wine Jus (g/f)

Pan Seared Sea- Bass, Chorizo & Basil Mash, Roasted Cherry Tomato, Greens, Pesto Dressing (g/f)

Wild Mushroom & Toasted Nut Roast, Cauliflower Puree, Tender-stem Broccoli, Maple Carrots (v)

Textures of Cauliflower, Roasted, Couscous & Puree, Pepper, Rocket (v) (g/f)

DESSERTS

Lemon Tart, Curd, Raspberry, Marshmallow, Granola

Dark Chocolate Brownie, Milk Chocolate Tart, Macaroon, Coulis

Pistachio Cake, Mulled Cherries, Meringue (g/f)

Lime & Ginger Cheesecake, Citrus Curd, Granola, Fresh Fruit