

This is a sample of the seasonal food we can cater for your private and corporate events, at your chosen venue or in our restaurant. Bespoke menu can be discussed with the client.

Large groups or intimate events tailored at your request.

We select the best locally sourced ingredients and produce all dishes in our restaurant kitchen

Autumn/winter menu suggestions from £32 / £45

CANAPÉS

Sea bass, olive tapenade

Foie gras mousse, red onion jam

Spiced seared tuna loin, miso and sake

Roast butternut crème brûlée

Waldorf salad, filo case

Seared peppered fillet of beef, horseradish cream

Confit of duck rillettes, quince jelly

Blini, absinthe cured salmon, chive cream

SOUPS AND STARTERS

Lobster bisque, saffron rouille, Gruyère, garlic croutons

Roast parsnips and Parmesan cream

French onions soup

Ceviche of scallops, marinated with lime juice, lemon grass, coriander, fresh chillies, olive oil, natural sea salt

Tartare of prime beef fillet, shallots, gherkins, capers, parsley, quail egg yolk, Tabasco, Worcester sauce, Dijon mustard

Warm sun-blushed tomatoes tartlet w. red onions and olive compote, blue cheese cream

FISH AND MEAT

Seared monkfish tail, saffron sauce

Roast pavé of halibut, beurre blanc

Filet of salmon, béarnaise

Corn fed chicken breast, wild mushroom and tarragon sauce

Slow braised shank of lamb, rosemary infusion

Herefordshire fillet of beef, foie gras jus

DESSERTS

Rich dark chocolate mousse, strawberry soup

Pear and almond tart, pear sorbet

Seasonal fruit iced parfait, vanilla cookies

Sticky toffee pudding

Selection of fine European cheese, apple and fig chutney