

FINE DINING

Minimum order of 15 portions.

3 courses

£48.50

Please choose one starter, one main course, and one dessert for all your guests. Please note all special dietary requirements will be catered for.

Starters

Gazpacho soup with basil ciabatta

Hertfordshire chicken liver parfait, caramelised red onion corn purée, charred brioche

Heritage beetroot textures, creamed goat's cheese, sourdough, basic cress

Wild mushroom & pulled confit chicken leg croquette, tarragon hollandaise

Warm picked Cornish crab chive sabayon tart with pea purée, rocket cress

Earl Grey smoked Scottish salmon, avocado purée, baby cress, tomato gel

Assiette of heritage tomatoes, olive crumble, rocket pesto & torn burrata mozzarella



Mains

Wild mushroom stuffed corn fed Hertfordshire chicken, confit leg croquet, charred corn,

wilted Cavolo Nero, Manzanilla sherry cream

4oz Scottish fillet steak, slow cooked ox cheek, smoked shallots, heritage crispy kale,

truffle mash, red wine jus

Cannon of Romney Marsh lamb, mini pulled shoulder pie, rosemary fondant, minted pea purée and

charred carrots served with a rosemary Madeira sauce

Crispy pan-fried white market fish, wilted spinach, lemon squash, chive potato, confit cherry tomatoes,

vermouth flavoured chervil cream sauce

Herb crusted Scottish salmon, carrot purée, celeriac dauphinoise potato, tender stem broccoli,

prawn & caper butter

Pearl barley, artichoke & ricotta filled filo parcel with water cress garnish & slow cooked vine tomatoes



Desserts

Warm chocolate & salted caramel brownie with clotted cream ice cream

Passion fruit tart with mango ginger crumble

Baileys crème brûlée with a coffee short bread

Warm pineapple tart tatin with coconut ice cream

Kindly note that all prices quoted are per person and are exclusive of VAT