



Sample Menu 2017

Drinks Reception

Canapés

Beef carpaccio on crostini with truffle oil & parmesan shavings

Smoked Salmon Roulade, wasabi, pink peppercorn on ficelle

Fresh asparagus, sundried tomato & black olive on ficelle (v)

Duck pancake with spring onion

Fine Dining

To Start

Beetroot cured salmon with winter slaw (kohlrabi, fennel, apple) & lemon crème fraiche

Goat's cheese baked with honey on puff pastry with figs (v)

Artisanal bread and butter

The Middle

Roast rump of lamb with wild garlic risotto, redcurrant jus & broad beans

Pan-fried polenta with roasted Mediterranean vegetables & salsa verde (v)

The End

Apple & brandy crème brulee with fresh madeleine

Fresh coffee, a selection of herbal teas and mints

Optional Extra

Chef's selection of cheeses

Evening Reception

Late Night Bites

Lamb Kofte, mint yoghurt

Pulled pork tartlet with apple sauce

Prawn & lemon grass skewer

Thai fishcakes, sweet chilli sauce

Ratatouille & Mozzarella tartlet

Pumpkin arrancini, sage mayo