



Banqueting Set Menu

£29.00 per person

Selection of bread rolls with butter

STARTER

Pea, courgette and pancetta soup

Mango and radicchio fresh water prawn cocktail

Heritage tomatoes, mozzarella, avocado, pine nut and rocket salad with basil oil dressing (V)

MAIN

Corn fed chicken, creamed parmesan polenta, pepperonata and jus

Roast Salmon, butter bean stew, artichokes and Swiss chard

Wild boar, fennel and veal meatballs, 'Nduja spiced tomato sauce served with pappardelle egg pasta

Red skin potato gnocchi, wild mushroom, Taleggio and blue cheese (V)

DESSERT

Eton mess crushed Meringue summer berries and cream (V)


Chocolate brownie vanilla pod ice cream (V)

Freshly sliced fruits and berries (V)

For those with dietary or food allergies, please ask to speak to a member of the team.

Prices include V.A.T. at the current rate where applicable

A discretionary service charge of 12.5% will be added to your bill.





Banqueting Set Menu

£39.00 per person

Selection of bread rolls with butter

STARTER

Cream of Smoked chicken veloute, with summer truffle salsa
Scottish smoked salmon, capers berries, keta caviar, and crème fraiche
and olive crostini

Slow roast peppers, prosciutto, wild rocket and ricotta cheese (V)

MAIN

Roast Beef sirloin, toasted parmesan gnocchi, aubergine sauce, parmigiana
and salsa Verdi

Roast seabream, clams with cauliflower cream, Kent asparagus and
pickled woodland mushrooms

Roast Barbary Duck breast, sweet corn fritters, braised chicory and kumquats
Sweet potato, and goats and spinach strudel served with tender steam broccoli
and hollandaise (V)

DESSERT

Rhubarb and raspberry fool with crushed almond granola (V)

Passion fruit and Lemon tart (V)


Frangipane peach tart with mascarpone (V)

Tea and coffee with petits fours

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Banqueting Set Menu

£49.00 inc VAT

STARTER

Butternut squash and ginger veloute with spinach Fontina cheese dumplings
Cream of wild forest mushroom soup
Smoked Scottish salmon with crème fraiche, keta caviar and capers
Pickled beetroot and goats cheese curd served with smoked duck and apple salad

MAIN

Roast Chicken Tikka, mustard crushed chilli potatoes, tender stem broccoli and mint yoghurt
Chicken served with chasseur sauce, French beans, dauphinoise potatoes and ratatouille
Roast British beef sirloin, toasted parmesan gnocchi, sauce parmigiana with salsa verdi
Herb crusted Rump of lamb, grilled artichokes and cannellini beans with organic lemon pickle
Roast Hake, pumpkin and orange puree, braised fennel, wilted greens and prawn chilli butter
Walnut, ricotta and courgette pithivier
Roast salmon, sauté chilli spinach, vegetable pakora fritters and shallot cream

DESSERT

Italian meringue vanilla cream and tropical fruits
Espresso Coffee Tiramisu
Lemon tart and passion fruit with crème fraiche
Baked Sultana and lemon cheese cake
Chef selection petit fours

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