

3 COURSE MENU

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please select one starter, one main course and one dessert.

Starters

Clementine Cured Salmon, Pickled Cucumber, Crème Fraiche and Dill Dressing

Crispy Duck, Pomelo and Watercress Salad, Spiced Cashew, Hoisin infused Vinaigrette

Devon Crab, Papaya, Lemongrass and Mache Salad, with a Chilli Mint Dressing

Carpaccio of Rare Kent Beef Fillet, Burrata, Pomegranate, Pistachio and Chilli Balsamic Dressing

Saffron, Butternut Squash and Porcini Risotto

Grilled Tiger Prawns, Rocket, Garlic Naan Croutons, Mango and Coriander Salsa

Seared Scallop, Pickled Kohlrabi, Crisp Chorizo, Pea Shoot Salad, Lime, Coriander and Ginger Dressing

Open Ravioli of Wild Mushroom Ragout, Shaved Parmesan, Wilted Spinach and Basil Oil

Smoked Venison, Shallot Pickle, Heritage Tomato, Rocket Salad dressed with a Plum Vinaigrette

Duck Rillettes with Glazed Apricot on Brioche Toast

Burrata with Broad Beans, San Marzano Tomato and Black Olive Crumb

3 COURSE MENU Continued

Mains

Tamarind and Lemon Grass Marinated Beef Fillet, Pak Choi, Jewelled Rice, Plum and Port Reduction

Corn Fed Breast of Chicken with Persillade Potato, Roasted Chantenay Carrots and Lemon and Rosemary Broth

Slow Cooked Belly of Pork, Celeriac and Potato Dauphinoise, Hispi Cabbage, Warm Apple and Cinnamon Puree, Maple and Balsamic Drizzle

Sea Bass Fillet, Fennel and Lemon Butter, Citrus Braised Endive Roast Pepper, Potato Fondant

Char-grilled Halibut, Chilli Coriander Chutney, Tomato and Crisp Onion Rice

Pan Fried Fillet of Cod, Cauliflower Puree, Roasted Root Vegetables, Brown Butter and Oloroso Sherry Reduction

Crisp Skinned Salmon, Carrot and Red Pepper Julienne, Crushed Spring Onion and Pak Choi Potato on a Soy, Tomato and Tarragon Reduction

Ragstone Goat Cheese, Spinach and Shallot Pithivier, Chilli Aubergine Dice, Roast Butternut Squash and Charlotte Potato, Tomato and Basil Broth

Pan Seared Sea Bass, Braised Fennel, Roast Pepper and Crushed New Potato with Shellfish Bisque Sauce

Roast Saffron and Parsley Cod, Citrus Risotto and Sprouting Broccoli, with Parmesan Broth

Poached Salmon, Confit Tomato, Courgette and New Potatoes with Lemon Beurre Blanc

Roast Celeriac and Cauliflower and Wilted Greens with Romesco Sauce

Goat Cheese, Mint and Spinach Rotolo and Tomato Confit with Wild Mushroom

Dessert

Raspberry Pavlova, Kirsch macerated Raspberries, Edible Flowers

Saffron Poached Praline Filled Pear, Cinnamon and Poire William Syrup

Chocolate and Cardamom Mousse, Caramelised Orange Peel, Mandarin Syrup

Tarte Tatin of Caramelised Apple, Salted Caramel Ice Cream

Raspberry Crème Brûlée (GF)

Vanilla Pannacotta (GF)

Cherry Frangipane Tart With Vanilla Ice Cream

Lemon and Passion Fruit Tart Served With Raspberry Sorbet

Chocolate, Coconut and Mandarin Tart