



Fine Dining Menu 1

Chef's selection of 4 different canapés

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Artisan bread rolls & butter

Main

12 hour sous-vide Shorthorn beef cheek
glazed in a red wine & caramelised shallot sauce, ginger carrots, horseradish pomme purée,
brioche & herb crumb

Vegetarian option

Caramelised shallot tarte tatin, Anna potatoes, tenderstem broccoli & port reduction

Dessert

Organic vanilla Panna Cotta, Alfonso mango purée & black olive shortbread

Tea & coffee

£48.00 per head (INC VAT)



Fine Dining Menu 2

Chef's selection of 4 different canapés

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Artisan bread rolls & butter

Starter

Ragstone goat's cheese & caramelised red onion tart with toasted pine nuts & baby leaf salad

Main

Confit Aylesbury duck leg with Boulangère potatoes, seasonal veg & blackberry jus

vegetarian option

Roasted courgette flower filled with broad bean, garden pea & mint brandade, confit charlotte potatoes & pea purée

Pre dessert

Mojito sorbet

Dessert

Tonka bean & mascarpone crème brûlée

Tea & coffee

£54.00 per head (INC VAT)



Fine Dining Menu 3

Chef's selection of 4 different canapés

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Artisan bread rolls & butter

Starter

Gin & tonic cured salmon, salt roast baby beetroots, dill pickled cucumber, crème fraîche & wood sorrel

Main

Roasted rack of Cotswold lamb with truffle potato souffles, panache of minted peas, broad beans & spinach, rosemary jus

vegetarian option

Morel & celeriac wellington
salt baked celeriac & sautéed morels in a wild mushroom tarragon sauce wrapped in homemade puff pastry

Dessert

Organic lemon curd with crunchy meringue, toasted oatmeal crumb & blackberries

Cheese

Selection of British cheeses served with Lains barn chutney, homemade oat biscuits & crackers

Tea & coffee

£60.00 per head (INC VAT)