



Fine Dining - Menu 1

Canapés

Salt roasted baby beetroot & Ragstone goat's cheese on pine nut sable

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Gin & tonic cured salmon on buckwheat blinis, dill pickled cucumber, crème fraîche & wood sorrel

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Cumberland chipolatas with grapeseed mustard & honey glaze

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Provençal vegetable tartlets with basil pistou

Artisan bread rolls & butter

Starter

Golden cross goat's cheese & caramelised red onion tart with toasted pine nuts, baby leaf salad & cabernet sauvignon dressing

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

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

£58.00 per head (INC VAT)



Fine Dining - Menu 2

Canapés

Broad bean, mint & ricotta on Sardinian music bread

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Glazed fig, whipped Dolcelatte cheese & wild rocket wrapped in Parma ham

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'Welsh rarebit'

Made with Local Oxfordshire ale & Keen's cheddar served on toasted sourdough & red onion marmalade

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Moroccan spiced lamb skewers with pomegranate yoghurt dip

Starter

Vodka cured Loch Duart salmon, honey & thyme marinated beetroots, cucumber & dill consommé, crème fraîche & wood sorrel

Served with

Homemade Guinness & treacle soda bread & butter

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 vanilla Panna Cotta, Alfonso mango purée & black olive shortbread

Cheese

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

Tea & coffee

£60.00 per head (INC VAT)