



Exclusive Hire Events menu

3 courses for £80

One Menu to be chosen for whole party.

For 40 to 60 guests as a part of a private hire only. One dish to be chosen for each course. Dieteries will be catered for where possible. Ts and Cs apply.

A service charge of 12% will be added to the final bill.

To Start

- 1.1 Seasons Smoked Salmon, Pickled Cucumbers, Lemon and Dill Crème Fraiche, Toasted Croute
- 1.2 Smoked Chicken and Ham Hock Terrine, Dill and Truffle Mayonnaise, Pickled Carrot, Dill Cracker (GF,DF)
- 1.3 Korean Beef Carpaccio, Gochujang Mayonnaise, Kimchi, Crispy Noodles
- 1.4 Cheese and Onion Velouté, Warmed Goats Cheese, Crispy Onions and Chive Oil (V)
- 1.5 Smoked Beetroot and Avocado Tartare, Horseradish Cream Fraiche, Fennel Seed Cracker (VE)

To Dine

- 2.1 Beef Wellington, Horseradish Mash Potatoes, Roasted Shallots, Baby Spinach, Bordelaise Sauce
- 2.2 English Lamb Rump, Crispy Lamb Shoulder, Potato Terrine, Pea, Baby Gem and Bacon, Lamb Sauce
- 2.3 Roasted Chicken Breast, Colcannon Mash, Tenderstem Broccoli, Wild Mushroom and Baby Onion Fricassee (GF)
- 2.4 Herb Crusted Cod Loin, Mussel, Coxes Apple and Cider Chowder
- 2.5 Butternut Squash , Sage and Blue Cheese Risotto, Crispy Sage and Sage Pesto (V)

To Finish

- 3.1 Dark Chocolate Fondant, Clotted Cream Ice Cream
- 3.2 Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (GF)
- 3.3 Caramelised Lemon Tart, Raspberry Sorbet
- 3.4 Honeycomb Cheesecake, Salted Caramel Sauce, Honeycomb Ice Cream
- 3.5 Hazelnut and Milk Chocolate Dome, Hazelnut Praline, Hazelnut Ice Cream