



2023 Spring & Summer Menu

Please note: all guests are required to have the same menu

Option 1 - £27.50 pp

Choose a soup

Heritage tomato and bocconcini salad with rocket pesto and pine nuts

Ham hock and grain mustard terrine with piccalilli puree and sea salt and black pepper croute

Josper grilled breast of chicken, garlic and rosemary dauphinoise, tomato, chorizo and butterbean cassoulet and red wine jus

Spanakopita. Layered filo pie with feta and spinach with a tomato romesco sauce

Fillet of seabass with a potato and leek terrine, Josper grilled baby leeks, pea puree and a white wine cream sauce

Choose from 3 summer desserts

Option 2- £32.50 pp

Choose a soup

Smoked duck salad with crispy onions, pancetta, and a rocket salad with orange dressing

Thai fish cakes with Asian salad and sweet chilli dressing

Confit Gressingham duck leg with chorizo, carrot and barley risotto finished with a red wine jus

Roasted dill and lemon marinaded salmon fillet with Hasselback potatoes, buttered asparagus and a citrus hollandaise sauce

Tomato and mozzarella puff pastry tart topped with basil toasted pine nuts and balsamic dressing

Choose 3 summer desserts

Option 3 - £37.50 pp

Choose a soup

Belly pork with caramelised apple puree and a pan seared queen scallop

Smoked salmon, capers, pickled shallots and Bradwall Bakehouse bloomer bread

Salt and pepper lamb rump with Bombay potatoes, spinach and spiced chickpeas

28 day aged fillet steak with thick cut chips, thyme and garlic confit mushrooms and seared plum tomatoes (**£7.50 pp supplement**)

Primavera Tart with local asparagus and spring vegetables

Choose from 3 summer desserts



Soups

Roasted tomato and red pepper with goat's cheese beignet and basil oil
Carrot and ginger finished with double cream and coriander profiteroles
Cream of white onion with crispy onions and tarragon oil
Butternut squash and chilli with roasted garlic croutons and chive oil
Pea and leek with mint oil, bacon crumb and double cream (can be vegetarian)

Summer desserts

Summer tart, creme patisserie and glazed fruit with raspberry sorbet
Traditional raspberry trifle
Prosecco and summer berry jelly with oat crumble and clotted cream ice cream
White chocolate blondie with raspberry puree and white chocolate chip ice cream
Summer berry crumble with clotted cream ice cream
Lemon posset with fresh raspberries and homemade shortbread biscuits

Cheese course - £7.50 pp - served per table

3 local cheeses with artisan biscuits, grapes, celery and caramelised onion chutney

We are always happy to discuss a bespoke menu for your event, please just ask.