



Choice Menu

Choose 2 different starter, 2 different mains and 2 different desserts for your guests to choose from. Please note that a pre-order is required for this type of menu

Starters

Crab ravioli, wilted pak-choi, sweetcorn velouté and ginger oil

Spring pea, goats' cheese cream, roasted asparagus pea shoot and sesame salad (V)

Chicken, sun-blush tomato and olive terrine with rye toast and rocket aioli

Watercress and wild garlic soup with sautéed wild mushrooms (V)

Crayfish and asparagus risotto with lovage, pea shoots and lemon oil

Chorizo croquette, smoked bacon jam, crisp pancetta and tarragon mayo

Pork apricot and pistachio terrine, toasted sourdough farmhouse chutney

Pan fried Chilli and garlic King Prawns rocket and toasted bruschetta

Bocconcini mozzarella, heritage tomato and pickled red onion salad with baby rocket leaves (V)

Basil and walnut panna cotta, Oxford Blue cheese crumble and pickled radish salad (V)

Honey roast ham hock salad with asparagus soup and crispy hens' egg

Seafood Platter- Atlantic prawns, smoked salmon and mackerel platter, cream cheese and toasted bruchetta

Main courses

Corn fed chicken breast, crushed new potatoes, morel purée and a white wine and tarragon cream sauce

Roast loin of cod with a basil crust, Spring vegetable and white bean cassoulet and bouillabaisse sauce

Fillet of British beef with lobster ravioli, roast tomato jus and Parisienne potatoes (£3 supplement)

Roast rump of lamb, dauphinoise, tender stem and carrot purée and rich lamb jus

Harissa rubbed salmon supreme with puy lentils, rocket, red peppers and lime

Rack of pork with soured cream mash, mustard seed Spring greens and cider sauce

Artichoke, sun-blush tomato and olive puff pastry tart with red pepper sauce and truffle oil
(V)

Poached and roasted guinea fowl breast, confit leg 'bon bons', fondant potato, carrot purée and thyme jus

Beetroot risotto with salt baked candy beetroot, whipped goats' cheese and baby coriander
(V)

Desserts

‘Rhubarb and Custard’- Trio of rhubarb desserts with vanilla bean custard

Warm roasted nectarine with blackberry caramel and mascarpone ice cream

Deconstructed chocolate and ginger tart with pineapple compote

White chocolate and sea salt caramel brulée with sablé biscuits

Toffee panna cotta, caramelised banana, passion fruit and banana chips

Apple and Marsala iced parfait with spiced apple and hazelnut crumble

Double chocolate brownie, salt caramel sauce vanilla ice cream

Baked Vanilla Cheesecake, mixed berry compote

Trio of delight- Lemon Tart, Meringue and berries and chocolate profiterole

Sticky Toffee Pudding, vanilla ice cream, crumbled honeycomb