



Three course set dinner with coffee and mints
Menu 1

Starter:

Tomato, red pepper & basil soup, crusty bread & English butter
Green pea, lentil & bacon soup, herb cream, crusty bread & English butter
Pressed ham hock terrine, Heritage piccalilli, toasted long croutes
Smooth chicken liver parfait, chutney, warm brioche
Pod vegetable risotto, parmesan crisp, pea shoots, white balsamic jelly
Stornoway black pudding, poached egg, grain mustard dressing
Potted mackerel presented in a Kilner jar, lambs tongue lettuce, crusty bread & English butter

Main course:

Lemon spiced chicken breast, Mediterranean cous cous, tomato harissa, tzatziki & zaiatan dressing
Trio of pork; crisp belly & spiced apple, fillet & Calvados sauce, pulled pork enchiladas, mango salsa
Slow cooked shin of beef, champ potato, stock pot vegetables, rich red wine & shallot sauce
Seven hour braised shoulder of lamb, lamb tortellini,
Pan fried sea bass or red snapper, Oriental noodle & vegetable salad, aged balsamic
Pastry lattice of Mediterranean vegetables, red lentils, sweet pepper sauce, herb oil

Dessert:

Lemon tart, raspberries
Individual Pimm's trifle
Chocolate mousse, marinated Kirsch cherries
Rippled Italian meringue, vanilla cream, seasonal berries, Prosecco jelly, basil sugar
White chocolate bread & butter pudding, spiced apple compote, English custard
Vanilla panna cotta, passion fruit jelly, lemon shortbread
Treacle tart, clotted cream, orange confit





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Menu 2

Starter:

Confit duck leg, Asian noodle salad, pancake, hoi sin reduction
Ballontine of smoked & fresh salmon, prawns, lemon mayonnaise
Pressed rabbit terrine, Pedro Ximenez, tea & prune dressing
Cod brandade, crispy croute, cup of leek & potato soup
Twice cooked pork belly, roasted apple marmalade, caramelised balsamic vinegar
Heritage beetroot salad, crumbled Blacksticks Blue, hazelnut dressing

Main course:

Pan cooked salmon fillet, seasonal greens, sun dried tomatoes, crushed potatoes, lemon butter sauce
Roast rump of lamb, polenta mille feuille, fine ratatouille vegetables, dauphinoise potatoes, Burgundy jus
Chicken breast & braised leg, spätzle, spinach, wild mushroom, tarragon sauce
Madgett's Farm duck breast, bok choy, fondant potato, poached plum, jus
Braised pigs' cheek, truffle mash, baby vegetables
Carved 28-day aged rib of beef, béarnaise sauce, Lyonnaise potatoes, rocket salad, balsamic dressing
Open spinach & ricotta ravioli, pine nuts, sage, lemon & parmesan

Dessert:

Hot chocolate fondant, coffee ice cream
Glazed mandarin tart, tropical fruit, basil syrup
Blackberry & almond tart, clotted cream
Trio of desserts, lemon, chocolate, berry
Steamed lemon sponge pudding, confit lemon & thyme infused Anglaise





Three course set dinner menu with petit fours
Menu 3

Starter:

Crisp belly pork, salt & pepper squid, sweet chilli dressing

Potted shrimps, lemon surprise

Chilled red pepper & tomato soup, Whitby Bay crab cocktail

Main course:

Veal cutlets, girolle mushrooms, French beans, baby carrots, sauté potatoes, café au lait sauce

Cannon and braised shoulder of Welsh lamb, crispy sweetbread, champ potatoes, minted pod vegetables, rosemary scented jus

Roasted monkfish tail, Parma ham, buttered green cabbage scented with ginger, carrots, red wine reduction, Parisienne potato

Dessert:

Frozen white chocolate mousse, port wine figs

Trio of brûlée, vanilla, chocolate, raspberry

Banana & peanut brûlée, glazed banana crisp





Three course set dinner menu with petit fours
Menu 4

Starter:

Tian of Whitby Bay Crab, West Coast Lobster, Mango salsa and dipping sauces

Main course:

Fillet of Vale of Clwyd 28-day aged beef wellington, panache vegetables, pomme gratin
dauphinoise, Madeira jus

Dessert:

Dark chocolate ingot, iced white chocolate cream cornet, orange gel





Two or three course set luncheon menu

Starter:

Tomato & basil soup, crusty bread, English butter

Grilled sardines, sweet potato & mango salsa

Wild mushroom risotto, rocket & Parmesan crisp

Main course:

Steamed steak "n" kidney pudding, creamy mash & stock pot vegetables

Pan seared salmon fillet, minted leeks & peas, salad of sweet leaves

Pan seared chicken breast, red onion & potato salad

Dessert:

Lemon tart, raspberries

Individual sherry trifle

Chocolate pots, marinated cherries

