



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 & zaïatan 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 croustade, 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 pig's 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

