



Banqueting Menu

Non - Members

Spring / Summer

Please note that all guests will be served the same menu selection. Dietary Requirements will be catered to accordingly.

Premium Menu - £67.00 per person

Starter

Main Course

Dessert

London Cured Salmon

Salmon Gravlax with Beetroot & Shallot Relish, Pickled Cucumber, Rye Toast

Roast Sea Bass

Saffron Spinach Gnocchi, Clam & Seashore Vegetables

Warm Apple Tart Tatin (V)

Vanilla Bean Ice Cream, Malden Salted Caramel

Dolcelatte & Hazelnut (V)

Courgette Salad, Sun Dried Tomato & Onion Compote

Warm Ricotta Asparagus & Courgette Tart (V)

Morel & Broad Bean Fricassee

Raspberry & Almond Crumble Tartlet (V)

Summer Berries, Pistachio & Honey

Burrata (V)

Heritage Marinated Tomatoes, Wild Rocket, Black Olive Tapenade

Harissa Roast Lamb Rump (GF)

Carrot & Parsley Hummus, Gratin Potatoes, Dukkah & Honey Vegetables

'Eton Mess' (V, GF)

Pimm's Infused Strawberries, Broken Meringue, Wild Strawberry Coulis

Ham Hock & Pea Terrine

Parsley & Mustard Puree, Pickles Baby Vegetables, Toasted Sourdough

Maze-Fed Chicken Supreme (GF)

Lemon & Thyme Fondant, Sautéed Spinach, Corn Purée, Jus

Tiramisu Dome (V)

Capuchino Cream, Glazed Cherries

Exclusive Menu - £78.00 per person

Starter

Main Course

Dessert

Glazed Asparagus (V)

Falafel Scotch Egg, Puffed Quinoa & Saffron Emulsion

Poached Guinea Fowl

Parsley Pureed Potatoes, Roast Artichokes & Fine Beans, Wild Garlic Cream

Mango & Coconut Panna Cotta (V)

Spiced Rum Tropical Fruit Salad, All Butter Shortbread

Dorset Crab & Apple Salad

Preserved Cucumber & Melon Pearls, Verbena Oil

Hereford Beef Fillet

Roast Shallot & Miso Puree, Oyster Mushrooms, Parmentier, Port Jus

Summer Berry Torte (V)

Elderflower & Blueberry Compote, Baby Mint

Seared Beef Tataki

Asian Vegetable Salad, Sesame Pickled Radish, Baby Coriander

Sea Herb Butter Poached Cod (GF)

Crab, Lemon Grass & Courgette Roll, Coastal Vegetable & Keta Sauce

Carron Lodge Cheese Plate (V)

Three Seasonal Cheeses, Artisan Crackers, Club Chutney, Celery & Grapes

Truffle Pearl Cheese & Mushroom Tart (V)

Caramelised Onion Jam, Honey Figs, Candied Pecans

Lemon & Ricotta Ravioli (V)

Fresh Mint & Toasted Almonds Flakes

Lemon & Vanilla Cheesecake (V)

Cassis Fruit Compote, Almond Brittle

All menus will be followed by Coffee & Petits Fours

(V) - Vegetarian (GF) - Gluten Free

All prices stated exclude VAT