



LUNCH & DINNER

AUTUMN / WINTER 2023

Please choose the same starter, main course and dessert for all of your guests and advise on dietary requirements.

If the menu has not been confirmed a week prior to the event date, guests will be served Chefs choice.

All menus will be followed by coffee & chocolates.

ESSENTIAL MENU - £48.00 per person

Available for £48 members only, £63 for non-members

Starter

Honey Roast Parsnip & Chestnut Soup (VG, GF)

Cambrian Ham Hock & Pea Terrine
Beetroot Piccalilli

Smoked Mackerel Brandade
Pickled Cucumber, English Radishes, Toast

Main

Poached Haddock
Leek & Dill Fishcake, Winter Greens
Warm Caper & Parsley Sauce

Roast Sage & Shallot Stuffed Chicken Butternut Puree

Chestnut Mash, Tarragon Sauce

Grilled Tuscan Vegetable Risotto (VG, GF)
Parmesan Crisp, Basil Oil

Dessert

Banoffee Tart (V)
Rum Chantilly Cream

Milk Chocolate Tart (V)
Orange Gel, Chocolate Soil

Pineapple Carpaccio (VG, GF)
Coconut & Lime

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan

Please note that all guests will be served the same menu selection with the exception of dietary requirements. Please make the team aware of any dietary or allergy requirements, and they will be delighted to assist you.

All prices stated exclude VAT



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PREMIUM MENU - £63.00 per person

Starter

Smoked Trout (GF)

Ricotta, Chard Carrots, Beetroot Emulsion

Venison & Black Pudding Scotch Egg

Celeriac Remoulade

Warm Goat's Cheese (V)

Roast Fig & Black Olive Tart, Caramelised Onion Jam

Main

Quinoa & Basil Crusted Cod

Clam & Spring Vegetable Veloute, Sea Herbs

Wild Mushroom Risotto (V)

Crispy Hens Egg, Shaved Parmesan

Asian Spiced Confit Duck

Juniper Red Cabbage, Thyme Root Vegetables

Dessert

Apple Tatin (V)

Vanilla Ice Cream

Chocolate & Orange Delice (V)

Hazelnut Praline

Eton Mess (V)

EXCLUSIVE MENU - £78.00 per person

Starter

Game Terrine

Prune Jam, Girolle Mushroom, Winter Leaf Salad

Forman's Salmon Gravlax

Cucumber & Dill Pickles, Lemon Creme Fraiche

Heritage Beetroot (V)

Burrata, Pickled Walnuts

Main

Pumpkin & Sage Risotto (V)

Walnut Pesto, Wild Rocket

Braised Blade of Beef

Mustard & Shallot Creamed Potatoes, Heritage Carrots, Port Jus

Seeded Salmon en Croute

Seasonal Vegetables, White Wine Butter Sauce

Dessert

Pear & Apple Crumble Tart (V)

Salted Caramel, Gingerbread Ice Cream

Paxton's Cheese Selection (V)

Selection of Crackers, Chutney & Fresh Fruit

Poached Pear (V)

Saffron & Coconut Rice Pudding, Burnt Orange Gel

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