

# LUNCH & DINNER

## SPRING / SUMMER 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*

**Gazpacho Soup** (V)

**Cambrian Ham Hock & Pea Terrine**

Beetroot Piccalilli

**Smoked Mackerel**

**Brandade**

Pickled Cucumber, English Radishes, Toast

#### *Main*

**Poached Salmon**

Leek & Dill Fishcake, Wilted Greens, Tartare Sauce

**Roast Chicken Supreme**

Buttered Summer Beans, Sage Mash, Café Au Late Sauce

**Grilled Tuscan Vegetable**

**Risotto** (VG, GF)

Parmesan Crisp, Basil Oil

#### *Dessert*

**Vanilla Panna Cotta** (V)

Summer Berries

**Milk Chocolate Brownie** (V)

Cinnamon Ice Cream

**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*



## LUNCH & DINNER

### SPRING / SUMMER 2023

#### PREMIUM MENU - £63.00 per person

##### *Starter*

##### **Crayfish & Mango Cocktail**

Tomato Jelly, Compressed  
Cucumber, Sourdough

##### **Smoked Chicken & Asparagus Tian** (GF)

Truffle & Chive Emulsion

##### **Burrata** (V)

Heritage Tomatoes, Basil Pesto,  
Toast

##### *Main*

##### **Quinoa & Basil Crusted Cod**

Clam & Spring Vegetable Veloute, Sea  
Herbs

##### **Wild Mushroom Risotto** (V)

Crispy Hens Egg, Shaved Parmesan

##### **Roast Lamb Rump**

Pea Puree, Confit Cherry Tomato,  
Fondant Potato, Baby Vegetables

##### *Dessert*

##### **Apple Tatin** (V)

Vanilla Ice Cream

##### **Glazed Lemon Tart** (V)

Summer Berries

##### **Eton Mess** (V)

#### EXCLUSIVE MENU - £78.00 per person

##### *Starter*

##### **Wye Valley**

##### **Asparagus** (V, GF)

Grilled Artichoke, Parmesan  
Custard, Summer Truffle  
(available from May - June)

##### **Free Range Suffolk Honey Glazed Hock**

Crispy Hen's Egg, Chilled Pea  
Soup, Buttermilk

##### **Smoked Duck**

Celeriac & Apple Salad,  
Kumquat Jam, Toasted  
Hazelnuts

##### *Main*

##### **Grilled Seabass**

Spinach Gnocchi, Lobster Bisque,  
Samphire

##### **Roast Fillet of Beef**

Braised Shin Croquette, Potato &  
Thyme Terrine, Confit Baby Carrots,  
Port Jus

##### **Peterhead Poached Hake**

Kale & Quinoa Potato Cake, Crispy  
Squid & Shellfish Veloute

##### *Dessert*

##### **Baileys & White Chocolate Bread & Butter Pudding** (V)

Caramelised Banana

##### **Paxton's Cheese Selection** (V)

Selection of Crackers, Chutney &  
Fresh Fruit

##### **Lemon Syllabub** (V)

Poached Summer Fruits, Mint  
Tuile

(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