

Grand Menu

Drinks reception

Ridgeview, Boomsbury, English sparkling wine N.V

Canapes (select five)

Parmesan straws, spiced aubergine dip (V)

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Corgette fritters, minted yoghurt dip (V)

...

Mini sausage roll

...

Confit rabbit roulade wrapped in parmaham, fig chutney

...

Avacado sushi roll (V) (GF)

...

Dill crackers, salmon taratar (GF)

Starter

Homemade falafel, smoked aubergine, pipperade, roaquet salad (DF) (V) (GF)

...

Caramelised onion, feta and palsamic pepper tart, roquette salad (V)

...

Duck liver terrine, hazelnut and endive salad, sherry reduction, toasted brioche

Main

Roast breast of confed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (GF)

...

Roast loin of Manor House pork, savoy cabbage, carrot purree, red wine poached apple, organic cider sauce (GF)

...

Pot roast shoulder of lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (GF)

Dessert

Dark chocolate torte, caramelized banana, coconut cream (GF) (V)

...

White chocolate cheesecake, baileys ice cream, blackberry gel (V)

...

Vanilla crème brûlée, lemon curd, raspberry sorbet (GF) (V)

Wine

Chenin Blanc, Cullian View, South Africa 2018

...

Merlot, The Paddock Australia 2017

Toast

Taittinger Brut Reserve, France N.V

Select one starter, main and dessert and choose your dietary options to go alongside.

GF (Gluten free) V (Vegetarian) DF (Dairy free)