

Luxury Menu

Drinks reception

Taittinger Brut Reserve, France N.V

Canapes (select Six)

Corgette fritters, minted yoghurt dip (V)

...

Rosemary tuille, goat curd (V)

...

Black olive muffin, goat cheese mousse (V)

...

Mini Cornish crab tartlets

...

Confit rabbit roulade wrapped in parmaham, fig chutney

...

Avacado sushi roll (V) (GF)

...

Cheese gougeres (V)

Starter

Garden beetroot salad, whipped goats cheese, candied walnuts (V) (GF)

...

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

...

Ham hock ballotine, piccalilli flavours, toasted sourdough

...

Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (GF)

Sorbet

Lemon | Lime | Mandarin | Passionfruit | Strawberry | Raspberry |
Pink Champagne | Mango | Coconut

Main

Rum of Wiltshire Downlands lamb, garlic potato puree, ratatouille, confit piquillo
pepper, lamb jus (GF)

...

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

...

Braised feather blade of Stokes Marsh farm beef, horseradish potato, bourguignon
gardish, braising juices (GF)

...

Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus
dressing (GF)

Dessert

Caramelised orange tart, bitter chocolate sorbet, raspberry gel

...

Warm pecan pie, rum and rasin ice cream, caramelized banana

...

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

Wine

Cabernet Sauvignon, Errazuriz Chile 2018

...

Savignon Blanc, eretique, Paul Buisse. France N.V

Toast

Taittinger Brut Reserve, France N.V

Select one starter, main and dessert. All dietary requirements will be catered for separately.

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