



Gold Event Menus 2022

Please choose **one** starter, **one** main course and **one** dessert to offer your guests

Starters

Coronation Chicken Terrine

apricot jelly, raisin puree, spiced aioli, brioche toast

Wild Boar, Apple and Pulled Pork Croquette

watercress & mustard aioli

Duck, Ham, Chicken and Black Garlic Terrine (NGCI)

pear chutney

Mackerel Rillettes (NGCI)

pickled cucumber, lemon, caviar

Smoked Salmon Tartare (NGCI)

shaved fennel, lemon crème fraiche, caper popcorn

Oak Smoked Haddock Cake

gribiche, preserved lemon, cucumber salad

White Onion Velouté (NGCI)

stilton scone

Heritage Beetroot Carpaccio (VE, NGCI)

horseradish, bronze fennel

Piccolo Tomato Tart (V)

ricotta, basil oil

Glazed Smoked Duck (NGCI) (£2 supplement)

Kentish apple remoulade, endive, parmesan croutons

Charred Mackerel (NGCI) (£2 supplement)

tomato ceviche, lime, coriander dressing

Honey Roasted Heritage Carrots (VE, NGCI) (£2 supplement)

glazed vegan halloumi, nectarine, pine nuts, pea shoots

Mains

Corn-fed Chicken

baby leeks, buttered parmentier, mushroom, squash velouté

Cider Pressed Belly of Pork (NGCI)

burnt apple puree, sage fondant potato, maple carrot, kale, apple jus

Rosemary Lamb Cutlet, Confit of Lamb Croquette

potato fondant, glazed carrots, fine beans

Seabass (NGCI)

dill buttered fondant potato, baby leeks, cauliflower textures

Chalk Steam Trout (NGCI)

chard, golden carrot, bronze fennel, saffron liquor

Parsley Crusted Cod Loin

potato cake, crushed peas, champagne velouté

Savoy Parcel (VE, NGCI)

caraway cabbage, carrot puree, smoked beetroot lardons

Artichoke Tart (V)

potato terrine, smoky mushroom, hollandaise

Purple Sprouting Broccoli & Feta Strudel (VE)

olive mash, vine tomato, seasoned spinach, basil emulsion

Aged Beef Fillet (NGCI) (£15 supplement)

duck parfait, buttered kale, pomme Anna, roast carrots, madeira sauce

Hake Fillet (£10 Supplement)

lemon crushed new potatoes, samphire, lobster bisque

Thyme & Shallot Tartin (VE) (£5 supplement)

glazed root vegetables, stuffed cabbage

Desserts

Rhubarb & Custard Sphere

ginger snap

Passion Fruit Delice (V)

raspbet

Warm Treacle Tart (V, NGCI)

vanilla Chantilly

Eton mess (V, NGCI)

Vegan Blueberry Cheesecake (VE)

ginger snap, chantilly cream & macerated blueberries

Chocolate Nemesis (V)

honeycomb ice cream

White Chocolate Trifle (V, NGCI)

Dark Chocolate Truffle Torte

vanilla ice cream

Chocolate Fondant (V) (£4 Supplement)

butterscotch ice cream

Local Cheese Selection (NGCI Available) (£3 supplement)

biscuits, chutney & fruits

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

V = Vegetarian

VE = Vegan

NGCI = Non gluten containing ingredient