



## Silver 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

**Mackerel Rillettes (NGCI)**  
pickled cucumber, lemon, caviar

**Oak Smoked Haddock Cake**  
gribiche, preserved lemon, cucumber salad

**White Onion Velouté (NGCI)**  
stilton scone

**Heritage Beetroot Carpaccio (VE, NGCI)**  
horseradish, bronze fennel

**Duck, Ham, Chicken and Black Garlic Terrine (NGCI)**  
(£4 supplement)  
pear chutney

**Smoked Salmon Tartare (NGCI) (£4 supplement)**  
shaved fennel, lemon crème fraîche, caper popcorn

**Piccolo Tomato Tart (V) (£4 supplement)**  
ricotta, basil oil

**Glazed Smoked Duck (NGCI) (£6 supplement)**  
Kentish apple remoulade, endive, parmesan croutons

**Charred Mackerel (NGCI) (£6 supplement)**  
tomato ceviche, lime, coriander dressing

**Honey Roasted Heritage Carrots (VE, NGCI) (£6 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

**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

**Rosemary Lamb Cutlet, Confit of Lamb Croquette**  
(£10 supplement)

potato fondant, glazed carrots, fine beans

**Seabass (NGCI) (£10 supplement)**  
dill buttered fondant potato, baby leeks, cauliflower textures

**Purple Sprouting Broccoli & Feta Strudel (VE) (£7 supplement)**  
olive mash, vine tomato, seasoned spinach, basil emulsion

**Aged Beef Fillet (NGCI) (£20 supplement)**  
duck parfait, buttered kale, pomme Anna, roast carrots,  
madeira sauce

**Hake Fillet (£20 Supplement)**  
lemon crushed new potatoes, samphire, lobster bisque

**Thyme & Shallot Tartin (VE) (£7 supplement)**  
glazed root vegetables, stuffed cabbage

### Desserts

**Rhubarb & Custard Sphere**  
ginger snap

**Passion Fruit Delice (V)**  
raspberry sorbet

**Warm Treacle Tart (V, NGCI)**  
vanilla Chantilly

**Eton mess (V, NGCI)**

**Vegan Blueberry Cheesecake (VE)**  
ginger snap, chantilly cream & macerated  
blueberries

**Dark Chocolate Truffle Torte**  
vanilla ice cream

**Chocolate Nemesis (V)**  
(£6 supplement)  
honeycomb ice cream

**White Chocolate Trifle (V, NGCI)**  
(£5 supplement)

**Chocolate Fondant (V) (£8 Supplement)**  
butterscotch ice cream

**Local Cheese Selection (NGCI Available)**  
(£7 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