

conference private dining menus



As part of our 24 Hour Residential conference package.

For parties of 15 guests or more.

Please choose only **1 starter, 1 main course and 1 dessert for your group.**

£24.95 inc vat



£20.79 ex vat

If you wish to offer more than one option (up to three options) for each course, a supplement of £5 inc vat, per person, will apply. For more than three choices, a supplement of £10 inc vat, per person, will apply and must be accompanied by a seating plan and name cards to ensure we are able to deliver a seamless food service for your delegates.

STARTERS

Kiln roast and smoked salmon, sweet pickled cucumber, dill crème fraiche and rye croutons

Ham Hock and parsley terrine, plum chutney and toasted sour dough

Thai style crab cakes, crisp Asian slaw, hot and sour dressing

Broccoli, cherry tomato and feta tartlet, red and yellow pepper dressing, confit red onion

Walnut, roasted garlic and chick pea pate, beetroot chutney, cherry tomato focaccia

MAIN COURSES

Roast chicken supreme, fricassee of green vegetables, thyme fondant potato and Madeira sauce

Slow cooked blade of beef, glazed Chantenay carrot and leeks, truffled mashed potato and red wine jus

Herb crusted fillet of cod, baked fennel and tomato, crushed potatoes, prawn and chive velouté

Butterbean, red lentil and oat cake, smoked aubergine puree, citrus wilted greens, mint yoghurt, tomato fondue

Braised neck of West Country lamb, hotpot potato, griddled courgettes, peas and beans, rosemary and red currant sauce

DESSERTS

Dark chocolate truffle torte, hazelnut brittle, espresso sauce

Vanilla cheesecake, Rum flamed banana, salt caramel

Pear and almond frangipane tart, spiced gingerbread ice cream

Lemon curd Pavlova, roast pineapple, passion fruit syrup

Exotic fruit platter

Freshly brewed tea, coffee and mint chocolates



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As part of our 24 Hour Residential conference package. £3 inc VAT Supplement applies.

For parties of 15 guests or more.

Please choose only 1 starter, 1 main course and 1 dessert for your group.

£27.95 inc vat



£23.29 ex vat

If you wish to offer more than one option (up to three options) for each course, a supplement of £5 inc vat, per person, will apply. For more than three choices, a supplement of £10 inc vat, per person, will apply and must be accompanied by a seating plan and name cards to ensure we are able to deliver a seamless food service for your delegates.

STARTERS

Mustard panna cotta, heritage beetroot, goat's cheese and pumpkin seed crumble
Home cured salmon, crab mayonnaise, pea and radish salad
Slow cooked beef hash, piccalilli and quails eggs
King prawn brochette, Vietnamese hot and sour noodles
Char grilled and stuffed aubergine roll, tomato, fennel, olive and basil dressing, baby herbs

MAIN COURSES

Roast corn fed chicken, parmentier potatoes, baby leeks and Chasseur sauce
Szechuan duck breast, wilted pak choi, five spice roasted plum, lime and coriander rice
Grilled pork cutlet, chorizo, butterbean and red pepper casserole, roasted garlic mash
Roast fillet of stone bass, lemon cous cous, baby spinach, saffron and mussel broth
Baked Pomme Anna, purple sprouting broccoli, roast vine tomatoes and button onions, black pepper ricotta

DESSERTS

Vanilla mousse, poached fruits and lemon short bread
Warm chocolate and pecan brownie, honeycomb ice cream and salt caramel
Roast pineapple with chilli and black pepper, gin and lemon sorbet
Lemon meringue, raspberry coulis
French apple tart, Calvados crème Anglaise

Freshly brewed tea, coffee and mint chocolates



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As part of our 24 Hour Residential conference package. £12 Supplement applies.

For parties of 15 guests or more.

Please choose only 1 starter, 1 main course and 1 dessert for your group.

£34.95 inc vat



£29.13 ex vat

If you wish to offer more than one option (up to three options) for each course, a supplement of £5 inc vat, per person, will apply. For more than three choices, a supplement of £10 inc vat, per person, will apply and must be accompanied by a seating plan and name cards to ensure we are able to deliver a seamless food service for your delegates.

STARTERS

Crab and avocado tian, cucumber and horseradish gazpacho, pickled white radish

Vine tomato and courgette tart fine, olive tapenade, baby leaves

Ballotine of confit duck and green peppercorns, poached pear, honey mustard dressing and toasted brioche

Goats cheese royale, pickled carrots, raisin purée, roasted hazelnuts and rocket

Salmon, scallop and monkfish terrine, fine bean and shallot salad, sauce gribiche

MAIN COURSES

Duo of guinea fowl, thyme fondant potato, braised red cabbage, fine beans and Madeira jus

Roast rib of beef, wilted greens, shallot puree, chateau potato, red wine and thyme jus

Potato, white onion and Gruyere Pithivier, braised lettuce and peas, tomato fondue

Fillet of herb crusted line caught cod, saffron potatoes, roast cauliflower puree, brown shrimp and parsley velouté

Slow cooked lamb shank, baked aubergine, tomato and courgette, spiced cous cous, rosemary and olive jus

DESSERTS

Passion fruit and pineapple Pavlova, lemon curd cream, dark chocolate Reuben

Hot chocolate fondant, vanilla mascarpone and candied pistachios

Honey, lavender and Greek yoghurt cheese cake, cassis poached figs, blackcurrant sorbet

Warm apricot and almond frangipane tart, Amaretto ice cream

Artisan cheese selection, quince jelly, wheat wafers

Freshly brewed tea, coffee and mint chocolates

