

BUFFET MENU MONDAY

Pork And Fresh Herbs, In Mustard Cream Sauce, Mash Potatoes (Mu, M, Su)

Poached Sea Trout Fillets, Basil Butter Sauce (F, M, Su)

Vegetable Lasagne (V, M, G, E, Su)

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Beetroot and Carrot Salad (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, E, G, Ce)

Salad Niçoise (E, Su)

Antipasti Miniatures

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Vanilla Yogurt Panna Cotta, Passionfruit Jelly (M, Su)

Fruit Platter

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Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.
A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

BUFFET MENU TUESDAY

Beef Lasagne, Basil Béchamel, Parmesan Gratin (M, E, G, Su)

Sea Bream, Shallot and Herb Dressing (F, M, Su)

Mushroom Ravioli (V, M, G, E)

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Tomato Mozzarella Stacks, Basil (M, Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, E, G, Ce)

Bavarian-Style Potato Salad, Shallot Red Wine Vinegar Dressing (Su, Ce)

Antipasti Miniatures

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Pink Grapefruit Meringue Tarts (M, G, E, So)

Fruit Platter

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BUFFET MENU WEDNESDAY

Shepherd's Pie with Truffle Mash (Mu, M, Su)

Grilled Mackerel, Tarragon Sour Cream (F, M, Su)

Basil Gnocchi, Tomato Mascarpone Ragout (V, M, G, E)

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Couscous and Mediterranean Vegetable Salad (M, F, G, E)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, E, G, Ce)

Cucumber, Shallot, Dill and Mint Marinade (Su)

Antipasti Miniatures

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Potted Black Chocolate Mousse, Mulled Blackberries (M, E, So)

Fruit Platter

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BUFFET MENU THURSDAY

Chicken Tikka, Braised Rice, Tikka Sauce (M, E, G)

Fillet of White Fish in Rustic Herb Oil, Bok Choi, New Potatoes (F, M, Su)

Leek and Mild Mushroom Casserole, Spinach (V, M, G, E, Su)

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No Nuts Waldorf, Celery, Granny Smith, Raisin, Crème Fraiche (M, Ce, Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, E, G, Ce)

Mixed Bean Salad, Butterbean, Red Kidney, Haricot, Cider Vinegar Dressing (Su)

Antipasti Miniatures

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Lemon Posset, Raspberry Vanilla Meringue, Lime Gel (M, E)

Fruit Platter

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BUFFET MENU FRIDAY

Beef Rump Stroganoff, Pilaf Rice (Mu, M, Su)

Breaded Plaice Goujons, Skin-on Chips, Tartar Sauce (M, G, Su, E, F)

Vegetable Lasagne (V, M, G, E, Su)

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Tomato, Red Onion and Basil (Su)

Mixed Leaf Salad, Balsamic Olive Oil, Mayonnaise, Croutons (Su, E, G, Ce)

Classic Greek Salad, Iceberg, Feta (Su, M)

Antipasti Miniatures

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Slow-baked White Chocolate Tart, Mango Whipped Cream (M, E, G, So, Su)

Fruit Platter

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CONFERENCE AND MEETING BREAKS

MORNING BREAK

Freshly Baked Muffins
offering a selection of flavours to cater to a
variety of tastes

Served with Tea and Coffee.

MID-MORNING BREAK

Hydration Station
featuring a range of refreshing, house-made
infused drinks such as:

Ginger and Lemon
Cucumber, Mint and Tarragon
Anise and Winter Berries

These drinks can be elegantly presented in Kilner
jugs or jars, providing a visually appealing and
functional touch.

AFTERNOON BREAK

A delightful selection of bite-sized cakes and
sandwich squares, presented on afternoon tea stands
to create a sophisticated, eye-catching display.

This arrangement will not only elevate the
experience of your attendees but also encourage a
more relaxed and enjoyable break.

Served with Tea and Coffee.

CLASSIC MENU

STARTERS

Asparagus Spears, Hollandaise, Poached Hen Egg,
Watercress (M, E, Su)

Cauliflower and Oat Soup, Capers (PB)

Chorizo and Tomato Bruschetta, Parmesan, Basil (Su, G)

Scorched Fillet of Mackerel, Potato and Horseradish
Salad, Watercress, Herb Oil (M, F, E, Ce, Mu)

Smooth Chicken Pâté, Caramelised Onion Jam
(M, E, Su)

Root Vegetable Roll, Pickled Shimeji, Shaved Radish,
Girolles, Apple and Balsamic Purée (PB, Su)

MAIN COURSES

*All meat and fish dishes are served with seasonal
vegetables and potatoes*

Roasted Fillet of Salmon, Clam and Chive Butter
Sauce (M, Su, F, Mo)

Open Ravioli, Spinach, Ratatouille (PB, G)

Roasted Sirloin, Yorkshire Pudding, Horseradish
(M, Su, Ce, Mu, G) £8.00 supplement per person

28-day Dry-Aged Pork Loin, Braeburn Apple Puree,
Crackling, Jus (M, Su, Ce)

Corn-fed Chicken Supreme, Thyme Emulsion Sauce
(M, Su, Ce)

Lemongrass Steamed Bream, Pink Ginger and
Coriander Sauce (M, F, Su, Mo)

Cauliflower "Steak", Caper and Shallot Emulsion,
Crushed Beetroot and Potato, Spinach (PB, Su)

DESSERTS

Dark Chocolate and Honey Marquise, Black Forest
Garnish, Chantilly, Cherry (M, E, G, So, Su)

Earl Grey Panna Cotta, Orange and Lemon Curd
(M, G, So)

Selection of Sorbets and Vegan Ice Creams, Fresh
Berries and Coulis (PB)

Vegan Chocolate Torte, Gold-Dusted Blackberries
(PB, So, Su, G)

Raspberry and Almond Frangipane Tart, Toasted
Oats, Raspberry Anglaise, Fresh Raspberry
(M, E, G, So, N)

Vanilla Crème Brûlée with Passionfruit
Chantilly, Shortbread Finger (M, E, G)

A plate of 3 Fine English Cheeses with Dorset
Crackers, Quince, Chutney
(M, E, Se, So, Ce, G, Mu)

Upgrade to 5 cheeses - £6.00 supplement per person

Tea, Coffee and Petit Fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

PLATINUM MENU

STARTERS

Award-Winning Smoked Salmon, Lemon, Caper,
Shallot, Mousse, Pea Shoots (M, F, Su)

Porcini Mushroom and Black Truffle Soup (M)

Breast of Smoked Duck, Asparagus, Honey-Glazed Fig,
Whipped Duck Mousse (M, E, Su)

Butter-Baked Plaice Fillet, Mint Crushed Peas, "Malted
Batter Scraps", Tartar Butter Sauce (M, F, Su, G,)

Black Truffle and Tunworth Tart, Tomato Oregano
Sauce, Whipped Mascarpone, Watercress (M, E, G, So)

Prawn and Crab Cocktail, Marie Rose Sauce, Avocado
Mousse, Lemon, Caviar (Cr, Su) £4.00 supplement per person

MAIN COURSES

*All meat and fish dishes are served with seasonal
vegetables and potatoes*

7oz Scotch Beef Fillet (served med-rare), Béarnaise
Sauce, Hand-Cut-Chips (M, E, G, Su)
£10.00 supplement per person

Halibut and Caviar, Orange Cream Sauce (M, Su, F)

Wild Mushroom and Red Onion Puff Pastry Tart,
Leeks, Pickled Shallot, Radish, Pea Shoot, Shaved
Chestnut Mushroom (PB, G, Su)

Herb-Crumbed Cutlets of Lamb, Olive Tapenade
(M, Su, Ce, Mu, G) £10.00 supplement per person

Slow-Cooked Belly Pork from Orchard Farm,
Braeburn Apple Purée, Crackling, Jus (M, Su, Ce)

Breast of Guinea Fowl Wrapped in Pancetta,
Blackberry Jus (M, Su, Ce)

Seared Fillet of Stone Bass, Louis Roederer and
Caviar Sauce, Freshly Steamed Clams (M, F, Su, Mo)

DESSERTS

Dark Chocolate and Honey Marquise, Black Forest
Garnish, Chantilly, Cherry (M, E, G, So, Su)

Earl Grey Panna Cotta, Orange and Lemon Curd
(M, G, So)

Selection of Sorbets and Vegan Ice Creams, Fresh
Berries and Coulis (PB)

Vegan Chocolate Torte, Gold-Dusted Blackberries
(PB, So, Su, G)

Raspberry and Almond Frangipane Tart, Toasted
Oats, Raspberry Anglaise, Fresh Raspberry
(M, E, G, So, N)

Vanilla Crème Brûlée with Passionfruit
Chantilly, Shortbread Finger (M, E, G)

A plate of 3 Fine English Cheeses with Dorset
Crackers, Quince, Chutney
(M, E, Se, So, Ce, G, Mu)

Upgrade to 5 cheeses - £6.00 supplement per person

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MENU ENHANCEMENTS

CANAPES

Platter of Three Assorted Canapes
£9.90 per person

Crisps, Nuts and Olives
(N, M)
£6.00 per person

SORBET COURSE

Elderflower and Lemon
Louis Roeder Champagne and Strawberry (Su)
Kir Royale and Blackcurrant (Su)
Raspberry and Mint (Su)
Apple and Pear, Tylney Orchard Special

£6.00 per person

CHEESE COURSE

Selection of Award-Winning Cheeses from the
British Isles
(M, E, Se, So, Ce, G, Mu)

£145.00 per slate (serve 10 persons)

Cheese Towers –
Bespoke options available on request

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