

## 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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