

Conferences & Events Menu

Gold

Starter

Torched Mackerel
Cucumber ribbons, creamy tartare sauce, dill oil, crispy capers

Leek Stracciatella (vg)
Leeks drizzled with mustard vinaigrette, creamy vegan stracciatella cheese, fresh chives

Ham Hock Terrine
Petit pois, mustard, watercress

Beetroot Carpaccio (vg)
Goat's cheese, maple roasted walnuts, rocket, honey mustard dressing

Main

Roast Lamb Rump
Artichoke hearts, sweet peas, pesto drizzle

Baked Bream
Courgette, sauce vierge, shoestring potatoes, tarragon

Chicken Supreme
Cauliflower mashed potato, broccoli florets, Marsala mushroom sauce

Crispy Pork Belly
Crackling, hispi cabbage, buttermilk dressing

Roasted Cauliflower (vg)
Roasted cauliflower florets, cashew hummus, curried raisin dressing, dukkah

Dessert

Rhubarb & Ginger Cheesecake
Rhubarb tart & spicy ginger atop a creamy, velvety cheesecake, all nestled on a buttery biscuit base

White Chocolate Panna Cotta
Silky white chocolate panna cotta, elegantly paired with the refreshing zest of pink grapefruit

Vegan Sticky Toffee Pudding (vg)
Rich & gooey vegan sticky toffee pudding, paired with creamy vanilla ice cream

V- Vegetarian, VG- Vegan.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have a food allergy, please notify us in advance of your visit.



Conferences & Events Menu Platinum

Starter

Pork Stuffed Courgettes

Savor tender courgettes, filled with a savoury pork stuffing, apricots, thyme, rose harissa, pine nut dressing, rocket leaves

Lime-Cured Trout

Lime-cured trout, crisp apple kohlrabi salad, cucumber water, mooli, dill caviar

Heritage Tomato, Feta, Watermelon & Olive Salad (v)

Heirloom tomatoes, compressed watermelon, crumbled feta, zesty olives, toasted pine nuts, red basil oil

Main

Lemon Butter Chicken

Poached chicken, zesty lemon butter sauce, orzo pasta, tomato & vegetable compote, crispy shallots, salsa verde

Roast Lamb Rack

Lamb rack, tender shoulder croquettes, caponata, lamb sauce

Roasted Aubergine Steak (vg)

Smoky roasted aubergine, rich beetroot, red wine & maple reduction, white miso, soy, summer bean salsa

Dessert

Peach Melba (v)

Creamy vanilla bavarois, raspberry sorbet, fresh diced peaches, chocolate lattice

Avocado Vanilla Mousse (vg)

Rich chocolate miso ice cream, crunchy oat crumble

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