

Tasting menu 1

Minimum 6 people

2 Course Menu £23.95

(Bookings must collectively choose between Starter & Main or Main & Dessert)

Starter (1)

Kakori buttermilk chicken wings with pickles, mixed salad and taziki

Dill and courgette fritter with hummus and harrisa salad

Main (choice of 2 dishes)

Pan Fried Supreme of Chicken Stuffed with Sundried Tomato & smoked cheddar

With Butter & Bacon New Potatoes, greens & thyme Jus

Pan Fried Pork loin With Roasted chunky Potato & Jus & Seasonal Vegetables

Grilled Halloumi (v)

Roasted pesto seasonal Vegetables with avocado salad

Dessert (1)

Double Cream Brulee with Amaretti biscuits

Duo chocolate mousse with Chantilly

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3 course menu

£34.95 pp

1 Starter

Asparagus and feta risotto cake with rocket salad with pesto ranch dressing
(v)

Homemade wine tomatoes, Sun blushed tomato and basil soup with garlic dill focaccia (v)

Main course (choice of 2)

Breast of chicken stuffed with mature aincheddar and baby leeks wrapped in pancetta, thyme cream reduction and fennel salad

Pan fried loch dual salmon dill & chilli with buttered new potatoes and cream sauce.

Wild mushroom risotto, broad beans, peas and crispy Parmesan wings (v)

1 Dessert

Surrey Eton mess in chocolate soil

Chocolate brownies and, vanilla mascarpone passion fruit compote

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5 course menu

£41.95 pp

Canapés

Parma ham with honeyed melon balls

Poached quail egg with artichoke heart & smoked mackerel mousse

1 Starter

Beetroot-cured salmon with fennel & kohlrabi slaw

Grilled asparagus and Blue cheese tart and walnut and watercress salad (v)

Main Course (choices of 2)

Fillet of beef mignon with spice massage and rosemary potato terrine, roasted Confit vegetables and brandy three peppercorn sauce

Pan flamed caper cured sea bass fillet with Cesar potatoes, samphire and martini citrus cream emulsion

Seasonal Roasted vegetable, goat cheese in filo basket with sun blushed tomato sauce (v)

Pre dessert

Lemon & mint granita with honey comp

1 Dessert

Chantilly raspberry crème burley with Amaretti

Belgium Truffle Chocolate, salted caramel ice cream almond sable

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