

ALLERGENS. ■

We know it isn't the most exciting part of planning your wedding meal, but checking your guests can eat with confidence, will not only help them enjoy your wedding, it will give you peace of mind as well.

Being safe never tasted so good

We've always taken food safety very seriously, understanding the rules by taking the right advice from the right people and putting it all into action every time we set foot in our kitchens.

Our chefs and servers are not just talented and professional people, they also understand the importance of the task in providing your nearest and dearest with food that tastes great and is safely prepared.

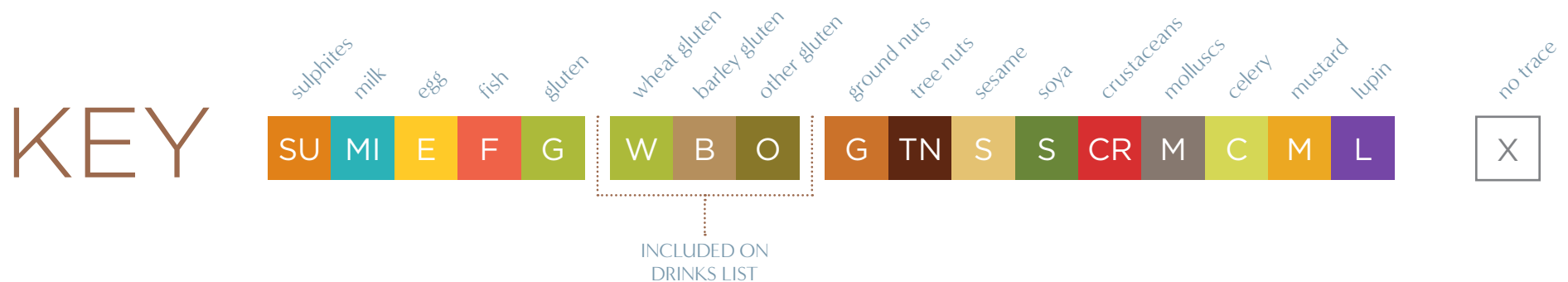
You may well know which of your guests has a food allergy already, but even so we recommend that you ask this question during the invite process.

Once you have the information to hand, and you have chosen the menu you wish us to serve, our easy-to-use guide will allow you to quickly get to grips with any food or drink item that may present a problem for any of your guests.

All of the dishes and drinks in our brochure, as well as all of the drinks we serve from our bars are listed in this guide, with a handy content page to help direct you to the right place.

Let us know if you identify a food or drink you would like, but which contains an allergen that some of your guests cannot have, and we'll aim to amend it to suit or provide an alternative where we can.

If your menu or drinks have changes to those listed in the brochure or we have arranged entirely new dishes or cocktails, be sure to ask our events team so we can provide you with the correct allergen information.



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BOWL FOOD MENU



Canapés

	SU	MI	E	F	G								C	M	
Crisp lamb belly, rosemary and garlic	SU	MI	E	x	G	x	x	x	x	x	x	x	C	M	x
Sirloin, chips and Bearnaise sauce	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x
Wild mushroom and leek tarts	SU	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Parmesan and horseradish shortbread, smoked salmon	x	MI	E	F	G	x	x	x	x	x	x	x	x	M	x
Fish and chips, tartare sauce	SU	x	E	F	G	x	x	x	x	x	x	x	x	M	x
Roast pepper and aubergine toasts	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x	x
Toad in the hole, onion relish	SU	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Cauliflower fritters, cheese sauce	x	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Smoked trout, pickled cucumber and dill	SU	MI	x	F	G	x	x	x	x	x	x	x	x	M	x
Lamb kebabs, minted yogurt	SU	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Shallot and goats cheese tart	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x	x
Blue cheese fritters, tomato chutney	SU	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Salt cod, dill mayonnaise	SU	MI	E	F	G	x	x	x	x	x	x	x	x	M	x
Salmon pastrami, pickled celeriac	SU	x	x	F	x	x	x	x	x	x	x	x	x	M	x
Quail egg, celery salt	SU	x	E	x	x	x	x	x	x	x	x	C	x	x	



Bowl dishes

Salad of roasted baby beetroots and crumbled goats cheese with garlic and thyme croutons	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Cantaloupe and watermelon salad, grape syrup, Parma ham and Manchego	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Sun blushed tomato and basil arancini, grilled aubergine, balsamic and shallot puree	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Sea bass, vegetable tempura, soy and sesame dressing	SU	x	E	F	G	x	x	S	S	x	x	x	M	x
Sliced rare roast beef, tomato and shallot salad, spring onion and parsley oil	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Fried salt cod, leeks and asparagus, watercress salad	SU	MI	E	F	G	x	x	x	x	x	x	C	M	x
Grilled haloumi, chickpea salad, cumin seed vinaigrette	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Grilled chicken, Jersey Royal potato salad, spring onion and herb dressing	SU	MI	E	x	x	x	x	x	x	x	x	x	M	x
Salmon and crab cakes, buckwheat noodles and sweet chilli dressing	SU	MI	E	F	G	x	x	x	x	CR	x	C	M	x
Salad of wood fired peppers, artichoke, feta and toasted focaccia	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Smoked trout pate, pickled fennel and cucumber, dill mustard dressing	SU	MI	x	F	x	x	x	x	x	x	x	x	M	x
Grilled sirloin, mushroom, chips and bearnaise sauce	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x
Caesar salad, Parmesan and herb crusted chicken, creamy Caesar dressing	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Poached fillet of salmon, smoked aubergine and fennel puree with roast ratte potato	SU	MI	x	F	G	x	x	x	x	x	x	x	M	x
Goats cheese spring roll, grilled baby gem and tomato vinaigrette	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x



Bowl dishes

Spiced beer braised short rib, celeriac remoulade, aioli	SU	MI	E	x	G	x	x	x	S	x	x	C	M	x
Grilled pork fillet, minted pea and broad bean salad, pickled radish and pea shoots	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Ham croquettes, baby gem salad, caper mayonnaise	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Spiced lamb, humus, cucumber and coriander salsa, olive oil flat bread	SU	MI	x	x	G	x	x	S	x	x	x	x	M	x

Desserts

Chocolate tarts, honey glazed almonds	SU	MI	E	x	G	x	TN	x	S	x	x	x	x	x
Glazed lemon tarts, raspberry and cream	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Passion fruit parfait, passion fruit syrup	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Chocolate brownie, vanilla cream	SU	MI	E	x	G	x	x	x	S	x	x	x	x	x
Crème brûlée	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Assorted chocolate truffles	SU	MI	x	x	x	x	x	x	S	x	x	x	x	x
Eaton mess	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Fresh strawberries and cream	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Sherry trifle and shortbread	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x

HAMPER



Canapés

Truffle and ham potato cake, courgette ribbons and shallot vinaigrette	SU	x	E	x	G	x	x	x	x	x	x	x	M	x
Smoked haddock and gruyere tarts	SU	MI	E	F	G	x	x	x	x	x	x	C	M	x
Olive and rosemary bread, garlic oil and humus	x	MI	x	x	G	x	x	S	x	x	x	x	x	x
Sweetcorn and blue cheese muffins	x	MI	E	x	G	x	x	x	x	x	x	x	M	x
Kedgeree balls, parsley mayonnaise	SU	MI	E	F	G	x	x	x	x	x	x	C	M	x
Roast pork, apple sauce	SU	x	E	x	G	x	x	x	x	x	x	x	M	x
Deep fried cod, pea puree and chips	SU	MI	E	F	G	x	x	x	x	x	x	x	x	x
Mozzarella, cucumber and red onion salsa	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Squid and chorizo, saffron mayonnaise	SU	x	E	F	x	x	x	x	x	x	x	x	M	x
Polenta, cherry vine tomato and basil pesto	SU	MI	x	x	x	x	TN	x	x	x	x	x	x	x
Whitebait, caper and parsley butter	SU	MI	x	F	G	x	x	x	x	x	x	x	x	x
Peppered beef, horseradish and watercress	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Poached quail egg Florentine	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Yorkshire pudding, beef and horseradish	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Crispy duck spring roll, sweet chilli dip	SU	x	E	x	G	x	x	S	S	x	x	x	x	x
Mackerel, pickled radish and cucumber	SU	x	x	F	x	x	x	x	x	x	x	C	x	x



A selection of sandwiches on white and brown bloomer loaves

Honey mustard ham, tomato, cucumber, lambs lettuce and grain mustard mayonnaise	SU	x	E	x	G	x	x	x	x	x	x	x	M	x
Mature cheddar and grape chutney	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Rare roast beef, horseradish cream, rocket and watercress	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Free range egg mayonnaise, cucumber and cress	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Grilled peppers, courgettes, mozzarella and basil pesto	SU	MI	x	x	G	x	TN	x	x	x	x	x	x	x
Coronation chicken	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Pastrami, mature cheddar, gherkins and English mustard	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x

Hamper contents

Pork pie and piccalilli	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Grilled vegetable and sun blushed tomato flan	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Scotch egg	SU	x	E	x	G	x	x	x	x	x	x	x	x	x
Spinach filo feta parcels	x	MI	E	x	G	x	x	x	x	x	x	x	M	x
Tunworth brie and Cornish yarg, grapes, pickles and biscuits	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Grilled courgette salad with goats cheese and honey	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Pork, apple and sage sausage roll	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Wild mushroom tart, truffle and chive	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Smoked salmon blini, horseradish cream and dill or	SU	MI	E	F	G	x	x	x	x	x	x	x	M	x
Baked potato skin, spring onion and mozzarella	x	MI	x	x	G	x	x	x	x	x	x	x	M	x
Desserts														
Triple chocolate brownie	SU	MI	E	x	G	x	x	x	S	x	x	x	x	x
Strawberry and raspberry pavlova	x	MI	E	x	x	x	x	x	x	x	x	x	x	x

CANAPÉS



Canapés

	SU	MI	E	F	G	GN	TN	S	SO	CR	M	C	M	L
Baby artichokes, beetroot carpaccio and sage beignet	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Bocconcini mozzarella, Parma ham, basil pesto and Parmesan shavings	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Crispy duck spring rolls and hoisin dipping sauce	X	X	X	X	G	X	X	S	X	X	X	X	X	X
Crispy fried squid, caper and parsley mayonnaise	SU	X	E	F	G	X	X	X	X	X	X	X	M	X
Crispy risotto balls of sun-dried tomato and mozzarella	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Curried lamb with mint yogurt dip	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Deep fried dumplings with spiced beetroot humus dip	SU	X	X	X	G	X	X	S	X	X	X	X	X	X
Deep fried crispy pork belly, panko breadcrumbs and Chinese five spice	X	X	E	X	G	X	X	X	X	X	X	X	X	X
Deep fried cod brandade	SU	MI	E	F	G	X	X	X	X	X	X	C	X	X
Deep fried Thai fishcakes with chilli sauce	X	MI	E	F	G	X	X	X	X	X	X	X	X	X
Fried Somerset Brie, sesame crust, red pepper sauce	SU	MI	E	X	G	X	X	S	X	X	X	X	X	X
Fried whitebait and minted mushy peas	SU	X	X	F	G	X	X	X	X	X	X	X	X	X
Grilled fillet of beef and salsa verde	SU	X	X	X	G	X	X	X	X	X	X	X	X	X
Grilled Sirloin, chips and Bearnaise	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X
Goats' cheese mousse with basil and garlic	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
King prawn and vegetable tempura	X	X	E	X	G	X	X	X	X	CR	X	X	X	X
Lamb belly with Parmesan and rosemary crust	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Lamb kofta, minted yogurt	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Local pork sausage, onion rings and chips	SU	x	E	x	G	x	x	x	x	x	x	x	x	x
Marinated king prawns, grilled fennel and pea shoots	SU	x	x	x	x	x	x	x	CR	x	x	x	x	x
Mini beef burgers and pickles	SU	MI	E	x	G	x	x	x	x	x	x	M	x	x
Mini fish and chips	x	MI	E	F	G	x	x	x	x	x	x	x	x	x
Mini Yorkshire puddings, roast beef, horseradish cream	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Pickled Mackerel, herb crostini	SU	x	x	F	G	x	x	x	x	x	x	x	x	x
Poached quail egg Florentine	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Prawn and ginger wontons, light soy and sesame oil	x	x	x	x	G	x	x	S	S	CR	x	x	x	x
Ricotta and spinach with toasted pine nuts (V)	x	MI	E	x	G	x	TN	x	x	x	x	x	x	x
Salmon pastrami and pickled celeriac	SU	x	x	F	x	x	x	x	x	x	x	M	x	x
Shepherd's pie, creamed and buttered mash	SU	MI	x	x	G	x	x	x	x	x	C	x	x	x
Smoked chicken, watercress crème fraîche	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Smoked duck breast and pickled beetroot	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Smoked haddock and Gruyère	SU	MI	E	F	G	x	x	x	x	x	x	M	x	x
Smoked salmon blini, dill cream cheese, salmon caviar	x	MI	E	F	G	x	x	x	x	x	x	x	x	x
Spiced sticky chicken wings, toasted sesame seeds	SU	x	x	x	x	x	x	S	x	x	x	x	x	x

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Stuffed sweet pepper with feta	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Sun-blushed tomato, olive, pickled garlic and Parmesan	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Sundried-tomato and olive palmiers	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Thai chicken with a sweet chilli glaze	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Wild mushroom and leek, truffle oil and fine chives	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Vegan Canapés														
Rainbow spring roll with sweet chilli sauce	SU	x	x	x	G	x	x	x	x	x	x	x	x	x
Butternut and cauliflower fritter with a coconut and lemon salsa	SU	x	x	x	G	x	x	x	x	x	x	x	x	x
Thyme and Pecan stuffed dates	SU	x	x	x	x	x	TN	x	x	x	x	x	x	x
Broccoli and chickpea burgers with caramelized onions	SU	x	x	x	G	x	x	x	x	x	x	x	x	x
Spinach and Courgette fritters, polenta chips, pickled ginger and soy dressing	SU	x	x	x	G	x	x	S	x	x	x	x	x	x
Smoked tofu with aubergine jam on potato rosti and pickled courgette	SU	x	x	x	x	x	S	S	x	x	x	M	x	x
Deep fried dumplings with spice beetroot and humus dip	SU	x	x	x	G	x	x	x	x	x	x	x	x	x

STANDARD MENU



Starters

Prawn and crayfish cocktail, cos lettuce and Marie Rose sauce	SU	X	E	F	X	X	X	X	X	CR	X	X	M	X
Choice of freshly made soup, crusty bread and butter	X	MI	X	X	G	X	X	X	X	X	X	C	X	X
Braised chicory and figs, Stilton and fennel seed crust, hazelnut and cider vinegar dressing	SU	MI	X	X	G	X	TN	X	X	X	X	X	M	X
Tartlet of braised ham hock and crisp bacon, sherry vinegar and shallot vinaigrette	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Caesar salad, croutons, shaved Parmesan and classic dressing	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X

Main courses

Shepherd's pie, individual pastry with ground prime lamb; rosemary and carrots, mash and mature Cheddar	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Traditional roast with all the trimmings (£3 per person supplement), choose one from: sirloin of British beef with Yorkshire pudding, leg of lamb, loin of pork, corn-fed chicken or turkey	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Salmon and cod fish cake, soft-poached egg, lemon and chive butter sauce	SU	MI	E	F	G	X	X	X	X	X	X	X	X	X
Sausages, creamed mash, roast onion gravy	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X
Burgundy chicken, button mushrooms and onions, crisp bacon lardons, rich red wine jus	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X

Desserts

Fruit crumble with vanilla bean custard	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Dark chocolate torte with white chocolate sauce	X	MI	E	X	G	X	X	X	S	X	X	X	X	X
Forest fruit syllabub with a shortbread biscuit	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Sticky toffee pudding with caramel sauce	X	MI	E	X	G	X	X	X	X	X	X	X	X	X

DELUXE MENU



Starters

Smoked bacon Scotch egg, apple purée and crisp pancetta	SU	X	E	X	G	X	X	X	X	X	X	X	X	X
Ham hock, sage and onion croquette with braised Puy lentils, baby leeks and crispy parsley	SU	X	E	X	G	X	X	X	X	X	X	C	M	X
Confit pork and apple spring roll, salad of celeriac and grain mustard	SU	X	E	X	G	X	X	X	X	X	X	C	M	X
Grilled Crottin goats' cheese crostini, aged balsamic vinaigrette	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Salad of crispy duck, cucumber and mouli salad, star anise vinaigrette	SU	X	X	X	X	X	X	X	S	X	X	X	M	X
Spears of warm asparagus, soft-poached egg and hollandaise sauce	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X
Smoked Bibury trout and horseradish mousse, smoked salmon and pickled cucumber	SU	MI	X	F	X	X	X	X	X	X	X	X	M	X
Cured salmon pastrami, cracked pepper and corinader seed crust, pickled beets and lemon vinaigrette	SU	X	X	F	X	X	X	X	X	X	X	X	M	X

Main courses

Roast chicken with a ricotta, baby leek and spinach stuffing, fondant potato, grilled baby artichokes, thyme chicken broth	SU	MI	E	X	X	X	X	X	X	X	X	C	X	X
Fillet of beef, potato dauphinoise, green peppercorn sauce	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Roast rump of English lamb, shallot confit, garlic and rosemary jus	SU	X	X	X	X	X	X	X	X	X	X	C	X	X
Fillet of sea bass, leek tartlet, balsamic butter sauce	SU	MI	E	F	G	X	X	X	X	X	X	X	X	X
Roast pork tenderloin, ravioli of spiced belly, caramelised onion jus	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Grilled rib-eye steak, fondant potato, green beans and hazelnut oil, Béarnaise sauce	SU	MI	E	X	X	X	TN	X	X	X	X	C	X	X



Desserts

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Vanilla cheesecake with raspberry coulis	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Triple-chocolate brownie with vanilla ice cream	X	MI	E	X	G	X	X	S	X	X	X	X	X	X
Glazed lemon tart with raspberry coulis	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Lemon posset with lemon jelly and shortbread	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Tower of vanilla shortbread with fresh raspberries and clotted cream	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Classic Eton mess	X	MI	E	X	X	X	X	X	X	X	X	X	X	X

PREMIER MENU



Starters

Spiced beef short rib, celeriac and chilli slaw, anchovy aioli	SU	MI	E	F	G	X	X	X	S	X	X	C	M	X
Hot smoked fillet of salmon, spiced cauliflower purée with a fennel, pickled radish and cucumber slaw	SU	MI	X	F	X	X	X	X	X	X	X	X	M	X
Terrine of braised ham hock, corn-fed chicken and dry-cured bacon with red onion marmalade	SU	X	X	X	X	X	X	X	X	X	X	C	M	X
Seared scallops, minted pea purée, crisp pancetta and pea shoots, red wine jus	SU	MI	X	X	X	X	X	X	X	X	M	C	X	X
Thin-sliced poached pork loin salad, Parmesan and pancetta, quail egg, grain-mustard vinaigrette	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Chargrilled tiger prawn with salad of crab and caramelised lemon	SU	MI	E	X	X	X	X	X	X	CR	X	X	M	X
Pressing of pork belly, potato and baked celeriac with chorizo, crisp Panko fried egg, sauce gribiche	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Scotch beef carpaccio with goats' cheese and asparagus spring roll, virgin olive oil and Parmesan shavings	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Ravioli of king prawns, ginger and coriander, saffron and garlic cream	SU	MI	E	F	G	X	X	X	X	CR	X	X	X	X
Warm tartlet of lobster and king prawns, lemon butter and chive sauce	SU	MI	E	X	G	X	X	X	X	CR	X	C	X	X
Salad of peppered beef fillet, new potato with crème fraiche, celery, spring onions, pickled walnut dressing	SU	MI	X	X	X	X	TN	X	X	X	X	C	M	X
Goats cheese spring roll with pickled cucumber, extra virgin olive oil and basil infused baby tomatoes with a micro herb salad	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Salad of heritage tomatoes, olive oil poached salmon and pickled mackerel, cucumber and fennel vinaigrette	SU	X	X	F	X	X	X	X	X	X	X	X	X	X
Antipasti boards for the table	SU	MI	X	X	G	X	X	X	X	X	X	C	M	X



Surprise courses

Lemon sorbet with an aromatic lime and vodka shot	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Elderflower sorbet, caramelised pink grapefruit	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Coconut and white chocolate panna cotta, mango purée and a little surprise	X	MI	X	X	X	X	X	X	S	X	X	X	X	X
Chilled pineapple and chilli soup, lime crème fraîche and a little surprise	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Chilled sweet Muscat de Beaumes de Venise served with pudding	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Three local cheeses with chutney and biscuits	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X

Main courses

Lamb two ways, braised shoulder and roast cutlets on garlic and rosemary crushed potatoes	SU	X	X	X	G	X	X	X	X	X	X	C	M	X
Roast saddle of lamb stuffed with spiced lamb mince and apricots, cumin and coriander spiced couscous with minted new potatoes	SU	X	X	X	G	X	X	X	X	X	X	C	M	X
Pan fried fillet of seabass, smoked butter, parsley and Gruyere gnocchi with saffron new potatoes, lemon and parsley butter sauce	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X
Braised beef cheeks bourguignon, creamed and buttered mash with roasted roots and confit shallot	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Fillet of Scotch beef, ravioli of peppers and Parmesan, warm asparagus, tomato and basil vinaigrette	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Fillet of beef Wellington, celeriac and potato purée, roast shallots and parsnip crisps, red wine and port jus	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Roasted smoked duck breast, truffle polenta, leeks, peas and pancetta	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Pan-roasted monkfish and tiger prawns, nut brown butter, caper berries and flat-leaf parsley	SU	MI	X	F	X	X	X	X	X	CR	X	X	X	X
Corn-fed chicken with truffle and morel mousse, broad beans, Madeira cream sauce	SU	MI	E	X	X	X	X	X	X	X	X	C	X	X



Sharing board

Stuffed saddle of lamb, spinach and shallot confit, honey-glazed parsnips and carrots, port and rosemary jus	SU	X	E	X	G	X	X	X	X	X	X	C	M	X
Roast fore rib of beef, fondant potato or crispy fried wedges, creamed horseradish, Béarnaise sauce or red wine jus	SU	MI	E	X	X	X	X	X	X	X	X	C	X	X
Roast fillet of salmon with Niçoise crust, minted new potatoes, lemon and chive butter sauce	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X
Vegetable Wellington with a red pepper sauce	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X

Desserts

Red wine poached pears with mascarpone cream	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Apple and blackberry compote with a hazelnut crumb and caramel custard	X	MI	E	X	G	X	TN	X	X	X	X	X	X	X
Caramelised bread-and-butter pudding	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Seasonal crème brûlée	X	MI	E	X	X	X	X	X	X	X	X	X	X	X
White chocolate mousse with cinnamon-spiced almonds and raspberries	X	MI	E	X	G	X	TN	X	S	X	X	X	X	X
Panna cotta and balsamic marinated strawberries	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Scone with strawberries	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Iced passion fruit parfait with a macadamia-nut biscuit	X	MI	E	X	G	X	TN	X	X	X	X	X	X	X
Cheese plate, biscuits and chutney	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X
Three local cheeses with chutney and biscuits	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X

GOURMET EXPERIENCE MENU



Food stations

Hand-carved leg of acorn-fed Ibérico ham	SU	X	X	X	G	X	X	X	X	X	X	X	X	X
Whole side of Scottish smoked salmon with blini and caviar	X	MI	E	F	G	X	X	X	X	X	X	X	X	X
Fresh oysters served on the half shell with shallot vinegar and Bloody Mary dressing	SU	X	X	X	X	X	X	X	X	X	M	X	X	X

Starters

Ballotine of free-range organic chicken, broth of fresh peas and broad beans with a tarragon cream	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Ravioli of braised ox cheek, baby leaf spinach and port reduction	SU	X	E	X	G	X	X	X	X	X	X	C	X	X
Salad of air-dried duck with a black-pudding Scotch quail egg, Caesar dressing and crisp pancetta	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X
Confit duck croquette, sliced truffle, pickled walnuts and white bean cassoulet	SU	X	E	X	G	X	TN	X	X	X	X	C	M	X
Terrine of grilled lamb fillets, aubergine, courgettes and peppers with roasted garlic and salsa verde	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Pan-fried John Dory, truffle gnocchi and celeriac purée	SU	MI	E	F	G	X	X	X	X	X	X	C	M	X
Grilled fillet of sole with a poached duck egg and sauce mousseline	SU	MI	E	F	X	X	X	X	X	X	X	X	X	X
Grilled fillet of organic salmon with rosemary-scented jus	SU	X	X	F	X	X	X	X	X	X	X	C	X	X
Salmon and crayfish sausage, pickled fennel slaw with soy vinaigrette	SU	MI	E	F	G	X	X	X	S	CR	X	C	M	X
Seared sea bass with a Cornish crab crust, vine tomato and basil fondue	SU	X	X	F	G	X	X	X	X	CR	X	C	M	X



Surprise courses

Lemon sorbet with an aromatic lime and vodka shot	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Elderflower sorbet, caramelised pink grapefruit	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Coconut and white chocolate panna cotta, mango purée and a little surprise	X	MI	X	X	X	X	X	X	S	X	X	X	X	X
Chilled pineapple and chilli soup, lime crème fraîche and a little surprise	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Chilled sweet Muscat de Beaumes de Venise served with pudding	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Three local cheeses with chutney and biscuits	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X

Main courses

Roast duck two ways, crisp confit leg with panko crumb, fine-sliced breast with juniper red cabbage; salsify and roasted shallot, redcurrant spiced orange jus	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Roast rack of lamb and shepherd's pie of slow-braised shoulder, purée of minted garden peas, buttered English asparagus and rosemary jus	SU	MI	X	X	G	X	X	X	X	X	X	C	M	X
Venison with creamed vanilla mash, roasted heritage carrots, smoked bacon and buttered sprout leaves with a thyme jus	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Roast cannon of lamb sautéed with morel mushrooms served with herb-coated lambs' liver, potato croquette with truffle, shallot purée and red wine jus	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Slow-cooked 21-day-aged pavé of beef, with truffle and sage dumpling, confit fondant potato and Béarnaise sauce	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Roast pork fillet wrapped in Parma ham, with braised oxtail and lentil broth, savoy cabbage and creamed Dijon potato purée	SU	MI	X	X	X	X	X	X	X	X	X	C	M	X

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Fillet of Scotch beef and braised veal sweetbreads, with celeriac purée, broad beans and buttered leeks	SU	MI	E	X	G	X	X	X	X	X	C	X	X	
Grilled Angus entrecôte with Café de Paris butter, tortellini of crayfish and sauté potatoes	SU	MI	E	F	G	X	X	X	CR	X	C	M	X	
Pan fried fillet of halibut with a Parmesan and basil crust, artichoke and celeriac puree, grilled baby artichokes, dried vine plum tomatoes, shallot and basil vinaigrette	SU	MI	E	F	G	X	X	X	X	X	C	M	X	
Roasted seabass with honey glazed pork belly, fondant potato, smoked aubergine puree and sauce bordelaise	SU	MI	X	F	X	X	X	X	X	X	C	X	X	
Grilled fillet of bream with garlic and ginger, crayfish and leek emulsion, carrot and cardoman sauce	SU	MI	X	F	X	X	X	X	CR	X	C	X	X	
Desserts														
Dark chocolate tart, cherry sorbet on chocolate soil with a pecan salted crumb	X	MI	E	X	G	G	TN	X	S	X	X	X	X	X
Pineapple carpaccio with chilli and lime, served with lemon sorbet	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Chilled summer berry soup with poached meringue and sugared almonds	SU	X	E	X	X	X	TN	X	X	X	X	X	X	X
Baked goats' cheese with grilled figs and toasted walnut bread	X	MI	X	X	G	X	TN	X	X	X	X	X	X	X
Dark chocolate mousse with chocolate truffles and coffee macarons, served with a warm white chocolate sauce	SU	MI	E	X	G	G	X	X	X	X	X	X	X	X
Trio of desserts														
Trio for Gourmet experience - Dark chocolate tart, Salted caramel ice cream and pistachio praline, Lavender panna cotta with white chocolate and raspberry ganache & Baked treacle sponge pudding with kirsch cherries, cardamom and vanilla syrup	SU	MI	E	X	G	G	X	X	S	X	X	X	X	X

VEGETARIAN AND VEGAN



Vegetarian

Mushroom Scotch egg with pickled shitake and mushroom ketchup, shallot, thyme and celery leaves	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
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Vegan

Salad of pickled beets, apple and white radish, chicory and celery leaves with a pistachio and cider vinaigrette	SU	X	X	X	X	X	TN	X	X	X	X	C	M	X
Grilled baby gem lettuce and thyme roasted field mushrooms, roast garlic and truffle vinaigrette	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Steamed asparagus, burnt cucumber and toasted chick peas, smoked garlic and paprika humus	SU	X	X	X	X	X	X	S	X	X	X	X	M	X
Salad of heritage tomatoes, watermelon and pickled cucumber with a spring onion and mint dressing	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Grilled baby courgettes and artichokes, white beans with extra virgin olive oil and Peperonata sauce	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Mushroom ala Grecque with thyme roasted baby leeks, pickled fennel, mouli and shallot salad	SU	X	X	X	X	X	X	X	X	X	X	C	M	X
Dukka spiced grilled aubergines with red lentils, coriander and aubergine pepper salsa, steamed wild rice and toasted pine nuts	SU	X	X	X	X	X	TN	S	X	X	X	X	X	X
Grilled asparagus and fennel puree with a green bean, courgette and shaved fennel salad, pumpkin seed vinaigrette	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Apple Tarte Tatin with vanilla Ice-cream	X	X	X	X	G	X	X	X	S	X	X	X	X	X
Dark chocolate fudge cake with a vanilla and Cherry Compote	SU	X	X	X	G	X	X	X	S	X	X	X	X	X
Mango and Cashew cake with Fresh Berries	SU	X	X	X	X	G	TN	X	X	X	X	X	X	X
Raspberry and Coconut Panna cotta with a sugared filo Tuile	X	X	X	X	G	X	X	X	S	X	X	X	X	X
Vanilla Crème Brulee with dark chocolate dipped Strawberries	X	X	X	X	X	X	X	X	S	X	X	X	X	X
Pear and sultana Crumble with Raspberry Sorbet	SU	X	X	X	G	X	X	X	S	X	X	X	X	X

CASUAL DINING MENU

sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
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Buffet

Whole steamed Scottish salmon, pickled cucumber, watercress and dill mayonnaise	SU	x	E	F	G	x	x	x	x	x	x	M	x
Honey-and-mustard-glazed ham, studded with garlic and cloves, Dijon mustard mayonnaise	SU	x	E	x	x	x	x	x	x	x	x	M	x
Selection of cured meats and local cheese, grape chutney, pickles and olives	SU	MI	x	x	x	x	x	x	x	x	x	x	x
Puff-pastry tart with roasted Provençal vegetables, basil pesto and melted mozzarella	SU	MI	E	x	G	x	x	x	x	x	x	x	x
Greek salad with black olives and feta finished with extra virgin olive oil and Cabernet Sauvignon vinegar	SU	MI	x	x	x	x	x	x	x	x	x	x	x
New potato salad, crème fraîche and coriander dressing	SU	MI	x	x	x	x	x	x	x	x	x	M	x
Mixed baby leaf salad with choice of dressings	SU	x	x	x	x	x	x	x	x	x	x	M	x
Selection of freshly baked breads with olive oil or butter	x	MI	E	x	G	G	TN	x	S	x	x	x	x
Beef burgers	x	x	E	x	G	x	x	x	x	x	x	x	x
Selection of sausages	SU	x	x	x	G	x	x	x	x	x	x	x	x
Mustard and thyme marinated chicken kebabs	x	x	x	x	x	x	x	x	x	x	x	M	x
New potato salad, minted cream mayonnaise and spring onions	SU	MI	E	x	x	x	x	x	x	x	x	M	x
Greek salad with feta cheese and extra virgin olive oil	SU	MI	x	x	x	x	x	x	x	x	x	x	x
Fragrant spiced couscous salad	SU	x	x	x	G	x	x	x	x	x	x	x	x

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Crisp cos lettuce, Caesar salad dressing and shaved Parmesan	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X
Wild rocket and mixed herb salad with aged balsamic vinaigrette	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Grilled corn on the cob with cracked black pepper	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Whole rotisserie roasted chicken with choice of marinades – Cajun spiced, fresh herbs with garlic and lemon or soy and ginger	X	X	X	X	G	X	X	X	S	X	X	X	X	X
Whole grilled sirloin wrapped in hay and herbs	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Butterflied legs of lamb, anchovy and rosemary glaze	SU	X	X	F	X	X	X	X	X	X	X	X	X	X
Rolled shoulder of pork, apple and sage stuffing	SU	X	E	X	G	X	X	X	X	X	X	X	M	X
Glazed spare ribs, hoisin and soy glaze	SU	X	X	X	G	X	X	X	S	X	X	X	X	X
Grilled chicken kebabs, salsa verde	SU	X	X	X	X	X	X	X	X	X	X	X	X	X
Whole grilled sea bass, coconut and coriander marinade	SU	X	X	F	X	X	X	X	X	X	X	X	X	X
Steamed whole salmon stuffed with herbs, served with a watercress and lime mayonnaise	SU	X	E	F	X	X	X	X	X	X	X	X	M	X
Skewered king prawns with Cajun spices	X	X	X	X	X	X	X	X	X	CR	X	X	X	X
Ratatouille-stuffed aubergine with herb and Parmesan crust	X	MI	X	X	G	X	X	X	X	X	X	X	X	X
Grilled peppers stuffed with halloumi and basil	X	MI	X	X	G	X	X	X	X	X	X	X	X	X
Butternut squash with herb crust, grilled with salsa verde	SU	X	X	X	G	X	X	X	X	X	X	X	M	X
Slow-cooked vine plum tomatoes, extra virgin and garlic olive oil	SU	X	X	X	X	X	X	X	X	X	X	X	X	X



Desserts

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Vanilla cheesecake with raspberry coulis	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Triple-chocolate brownie with vanilla ice cream	X	MI	E	X	G	X	X	X	S	X	X	X	X	X
Glazed lemon tart with raspberry coulis	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Lemon posset with lemon jelly and shortbread	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Vanilla shortbread with fresh raspberries and clotted cream	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Classic Eton mess	X	MI	E	X	X	X	X	X	X	X	X	X	X	X

CHILDREN'S MENU



Starters

Dough balls with garlic or plain butter served with vegetable sticks	X	MI	X	X	G	X	X	X	X	X	X	C	X	X
Salmon and potato croquette	X	X	E	F	G	X	X	X	X	X	X	X	M	X
Melon with forest fruits	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Garlic bread with melted cheese	X	MI	X	X	G	X	X	X	X	X	X	X	X	X
Seasonal soup of your choice, crusty roll and butter	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X
Breaded chicken strips, barbecue and mayonnaise dipping pots	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X

Main courses

Mac n' cheese	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Penne pasta with meatballs in a tomato sauce	SU	X	E	X	G	X	X	X	X	X	X	X	X	X
Shepherd's pie of lamb with with carrots and celery, creamed and buttered mash	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Choice of freshly baked pizza with mixed leaf salad and chips	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X
Sausage and mash with onion gravy	SU	MI	X	X	G	X	X	X	X	X	X	X	M	X
Burger, cheese and relish in a brioche bun with chips	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Hot dog in a briche bun with chips and coleslaw	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X



Desserts

Chocolate brownie bits with vanilla ice cream	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Ice cream milkshake with chocolate chip cookies	x	MI	E	x	G	x	x	x	S	x	x	x	x	x
Fruit salad with mango sorbet	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Ice cream selection with sprinkles	x	MI	E	x	x	x	x	x	x	x	x	x	x	x
Raspberyy jelly and raspberry sorbet	SU	x	x	x	x	x	x	x	x	x	x	x	x	x

FEEDING EVERYONE



Starters

	SU	MI	E										C	M	
Risotto of wild mushrooms, truffle and Gran Moravia vinaigrette	SU	MI	E	x	x	x	x	x	x	x	x	x	C	M	x
Individual filo tart with goats' cheese, spinach, courgettes and pine nuts	x	MI	x	x	G	G	TN	x	x	x	x	x	x	x	x
Piquillo pepper stuffed with Gorgonzola, celeriac and apple slaw	SU	MI	E	x	x	x	x	x	x	x	x	x	C	M	x
Grilled aubergine, courgettes and piquillo pepper terrine, tomato jelly and gazpacho dressing	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Ravioli of Cerney goats' cheese, shallot confit, tomato and basil vinaigrette	SU	MI	E	x	G	x	x	x	x	x	x	x	x	M	x
Crisp baked polenta, Gran Moravia shavings, vine tomato and basil sauce	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x
Crottin goats' cheese spring roll, roast shallots and balsamic vinaigrette	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x	x
Tartlet of baby beetroot, red onion marmalade and mature Cheddar	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x	x
Warm portobello mushroom and barley tian with a cumin-infused celeriac broth	SU	x	x	x	G	x	x	x	x	x	x	x	C	x	x
Whipped Rosary goats' cheese, baby beetroot and pine nut salad with a truffle honey dressing	SU	MI	E	x	G	x	TN	x	x	x	x	x	x	x	x
Sauté of mixed wild mushrooms on garlic crostini with wild rocket	SU	x	x	x	G	x	x	x	x	x	x	x	x	x	x
Grilled field mushroom and Taleggio cheese, duxelles of wild mushrooms, Cabernet Sauvignon vinaigrette	SU	MI	x	x	x	x	x	x	x	x	x	x	x	M	x
Mushroom Scotch egg with pickled shitake and mushroom ketchup, shallot, thyme and celery leaves	SU	MI	E	x	G	x	x	x	x	x	x	x	C	M	x
Salad of pickled beets, apple and white radish, chicory and celery leaves with a pistachio and cider vinaigrette	SU	x	x	x	x	x	TN	x	x	x	x	x	C	M	x
Grilled baby gem lettuce and thyme roasted field mushrooms, roast garlic and truffle vinaigrette	SU	x	x	x	x	x	x	x	x	x	x	x	x	M	x
Steamed asparagus, burnt cucumber and toasted chick peas, smoked garlic and paprika houmous	SU	x	x	x	x	x	x	S	x	x	x	x	x	M	x
Salad of heritah tomatoes, watermelon and pickled cucumber with a spring onion and mint dressing	SU	x	x	x	x	x	x	x	x	x	x	x	x	M	x



Main courses

Ratatouille-stuffed aubergine with a herb and mature Cheddar crust	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X
Caerphilly cheese and leek sausage, watercress and sun-blushed tomato chutney	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Roast butternut squash with a three-bean salsa and mature Cheddar crust	SU	MI	X	X	G	X	X	X	X	X	X	X	M	X
Risotto of Cashel Blue, celery and fine herbs, Gran Moravia and extra virgin olive oil	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Fine plum tomato tart, black olive tapenade, bocconcini mozzarella and wild rocket	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Feuilleté of creamed woodland mushrooms, roast red pepper sauce	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Courgette and goats' cheese roulade with spiced couscous	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Nut bean roast, served with roast potatoes, honey-roast parsnips and carrots, thyme and mushroom gravy	SU	X	E	X	G	X	TN	X	X	X	X	C	X	X
Roast baby pumpkin with spiced red lentils, spinach, coriander and coconut sambal	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
Braised baby gem lettuce with saffron new potatoes, peas and broad beans, lemon and chive butter sauce	SU	MI	X	X	X	X	X	X	X	X	X	X	M	X
Grilled vine plum tomato and buffalo mozzarella with sheets of fresh pasta, green olive tapenade	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Roast beef tomato with grilled halloumi, buttered baby spinach, asparagus and baby leeks	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Grilled baby courgettes and artichokes, white beans with extra virgin olive oil and Peperonata sauce	SU	X	X	X	X	X	X	X	X	X	X	C	X	X
Mushroom a la Greque with thyme roasted baby leeks, pickled fennel, mouli and shallot salad	SU	X	X	X	X	X	X	X	X	X	X	C	M	X
Dukka spiced grilled aubergines with red lentils, coriander and aubergine pepper salsa, steamed wild rice and toasted pine nuts	SU	X	X	X	X	X	TN	S	X	X	X	C	M	X
Grilled asparagus and fennel pureé with a green bean, courgette and shaved fennel salad, pumpkin seed vinaigrette	SU	X	X	X	X	X	X	X	X	X	X	X	M	X

EVENING FOOD



Pizza

Grilled artichokes, sun-blushed tomato and piquillo pepper	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Ham and mushroom with grilled peppers, Kalamata olives and rocket	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Spiced pepperoni and chorizo with mozzarella and roast garlic	SU	MI	x	x	G	x	x	x	S	x	x	x	x	x
Spinach, goats' cheese with toasted pine nuts and basil pesto	x	MI	x	x	G	G	TN	x	x	x	x	x	x	x

American barbecue

Smoked barbecue brisket	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Slow braised pork shoulder	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Served with classic coleslaw, Asian slaw, sliced gherkins, French's mustard, mayonnaise, barbecue sauce and pickled chillies	SU	MI	E	x	G	x	x	S	S	x	x	C	M	x

Firepit barbecue

All served in warm rolls with choice of mustards, pickles and mayonnaise	SU	x	E	x	G	x	x	x	x	x	x	x	M	x
Beef burgers grilled to your liking	x	x	E	x	G	x	x	x	x	x	x	x	x	x
Grilled chicken kebabs with salsa verde	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Selection of sausages	SU	x	x	x	G	x	x	x	x	x	x	x	x	x



Wok food

Spicy fried chicken with green beans and ginger, crispy coleslaw and citrus dressing	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Ginger and black bean spiced belly of pork, stir-fried peppers and soy cooked noodles	SU	x	x	x	G	x	x	x	S	x	x	x	x	x
Wok-fried Chinese greens and shiitake mushrooms with soy braised pork loin finished with sake	SU	x	x	x	G	x	x	x	S	x	x	x	x	x
Lamb and chickpea Thai green curry, mange tout and coconut cream	x	x	x	F	x	x	x	x	x	x	x	x	x	x
Sugar-cured beef with black beans, ginger and buckwheat noodles	SU	x	x	x	G	x	x	x	x	x	x	x	x	x
Wok-fried prawns and cured pork belly, mange tout, baby corn and spring onions finished with sweet red chilli sauce, lime and coriander	SU	x	x	x	x	x	x	x	x	CR	x	x	x	x



Chef station

	SU	MI	E	F	G	GN	TN	S	SO	CR	M	C	CEL	MU	L
Chicken kebabs with pickled lemons and herbs	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Spiced beef meatballs with tomato sauce	X	X	X	X	G	X	X	X	X	X	X	C	X	X	
Filo pastry with spinach and feta	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X	
Served with flat breads, tzatziki, houmous and smoked aubergine dips	X	MI	E	X	G	X	X	S	X	X	X	X	M	X	
Chicken tikka	X	X	X	X	X	X	X	X	X	X	X	C	X	X	
Tarka dhal with naan bread, mango chutney, onion salad and minted yoghurt raita	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X	
Pilau rice	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X	
Spit-roast chicken fajitas, served with guacamole, salsa and soured crème	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X	
Beef chilli and vegetarian chilli served with rice, cheese and yoghurt	X	MI	X	X	X	X	X	X	X	X	X	C	X	X	
Jerk chicken, rice and peas with a black bean and red onion salad, mango coleslaw and pineapple relish	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X	
Cumberland sausages, served with buttery mash and onion gravy	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X	
Grilled rumps of lamb spiced with smoked paprika and cayenne pepper, carved into pitta breads with minted yogurt and pickled chillies	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X	
Classic paella, slow-cooked chicken with rice, peppers and saffron finished with prawns and mussels	SU	X	X	X	X	X	X	X	CR	M	X	X	X	X	
Spicy lamb with minted couscous, warm pitta bread and garlic lime yoghurt	X	MI	X	X	G	X	X	X	X	X	X	C	X	X	
New York deli-style salt beef bagels, stacked high with French's mustard and sweet pickled cucumbers and smoked salmon and cream cheese bagels with lemon and cracked black pepper	SU	MI	X	F	G	X	X	X	X	X	X	X	M	X	



Other

Minute steaks with herby butter in crusty rolls and jumbo hot dogs in baguettes served with fried onions and relishes	SU	MI	x	x	G	x	x	x	x	x	x	x	M	x
Locally sourced sausage rolls and pasties	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
A selection of cheeses served with granary bread, biscuits, chutney, grapes, figs and celery	SU	MI	x	x	G	G	TN	S	x	x	x	C	x	x
Salami, cheese-stuffed peppers, sun-blushed tomatoes, caper berries, mixed breads, olive oil and balsamic vinegar	SU	MI	x	F	G	x	x	x	S	x	x	x	M	x

Buffet

Cheese board	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x
Charcuterie board	SU	x	x	x	x	x	x	x	S	x	x	x	M	x
Chicken goujons with garlic mayonnaise	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Greek salad, vine plum tomatoes, red onions, cucumber, olives and marinated feta	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Salad of couscous and roasted Mediterranean vegetables	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Wild Rocket and Parmesan	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Selection of crusty rolls and crackers with butter	x	MI	x	x	G	x	x	x	x	x	x	x	x	x
Artisan Tasting Menu	SU	MI	E	x	G	G	TN	x	x	x	x	C	x	x

BREAKFAST



Breakfast

Selection of teas, freshly brewed fair-trade coffee and mineral waters	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Granola Cereal	X	X	X	X	G	X	TN	X	X	X	X	X	X	X
Individual Yoghurts	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Hot Bread Rolls, Mini Croissants, Pain au chocolat's & Apple Danish Pastries	X	MI	E	X	G	X	X	S	S	X	X	X	X	X
Farmhouse Butter , Orange Marmalade & Strawberry Jam	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Cured Meats	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Cheese	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Fruits	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Muesli	SU	X	X	X	G	X	TN	X	X	X	X	X	X	X
Cereals - Kelloggs	X	MI	X	X	G	G	TN	X	X	X	X	X	X	X

Please NOTE:

Hot Bread Rolls, Mini Croissants, Pain au chocolat's & Apple Danish Pastries also contain wheat gluten

Muesli also contains wheat gluten and barley gluten

INTIMATE WEDDINGS MENU



Starters

Salmon fishcakes, tartare sauce	SU	x	E	F	G	x	x	x	S	x	x	x	M	x
Ham croquettes, buttered peas and parsley cream	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Caesar salad, Parmesan, garlic crotons and classic Caesar dressing	SU	MI	E	F	G	x	x	x	S	x	x	x	M	x
Smoked mackerel pate, blini's, dill and horseradish	SU	MI	x	F	G	x	x	x	x	x	x	x	M	x
Creamed mushroom and truffle potato soup, thyme croutons	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x

Main courses - All served with seasonal vegetables *(Check with the chef on the day)*

Shepherd's pie, creamed and buttered mash	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Roast butternut squash, ratatouille and grilled haloumi	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Sausage and mash, roast onion gravy	SU	MI	x	x	G	x	x	x	x	x	x	C	M	x
Pot roast chicken, smoked bacon, shallots and roast potatoes	SU	x	x	x	x	x	x	x	x	x	x	C	x	x
Roast pork belly and white bean casserole, rosemary roasted new potatoes	SU	x	x	x	x	x	x	x	x	x	x	C	x	x

Desserts

Sticky toffee pudding, caramel sauce	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Vanilla bean ice cream, warm chocolate sauce	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Cheese selection, biscuits and chutney	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Chocolate brownie, Chantilly cream	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Kirsch cherry syllabub	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x

OTHER FOOD. ■

NON-WEDDING MENU **37**

WILD FOOD MENU **43**

TASTING MENU **45**

NON-WEDDING MENU



Canapés

Goats' cheese mousse, horseradish, Parmesan crisp	X	MI	E	X	G	X	X	X	X	X	X	X	M	X
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Breakfast

Back bacon sandwiches	X	X	X	X	G	X	X	X	X	X	X	X	X	X
Local sausage baps	SU	X	X	X	G	X	X	X	X	X	X	X	X	X
Fried egg rolls	X	X	E	X	G	X	X	X	X	X	X	X	X	X

Finger buffet

Sandwich fillings with a choice of filling on granary, toasted wholemeal or bagels. Choose from:	X	X	X	X	G	X	X	S	X	X	X	X	X	X
Smoked salmon and wild rocket, cracked black pepper and lemon vinaigrette	SU	X	X	F	G	X	X	X	X	X	X	X	X	X
Honey roast ham, Dijon mustard and pickles	SU	X	X	X	G	X	X	X	X	X	X	X	M	X
Smoked chicken and avocado, crisp bacon and lime mayonnaise	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X
Grilled pepper and aubergine, sundried tomato and basil pesto	SU	MI	X	X	G	X	TN	X	X	X	X	X	X	X
Free range egg mayonnaise, cucumber and watercress	SU	MI	E	X	G	X	X	X	X	X	X	X	M	X
Toasted flat breads with dips, houmous, guacamole and baba ganoush	SU	MI	X	X	G	X	X	S	X	X	X	X	X	X
Vine plum tomato tart, olive tapenade and wild rocket	SU	X	E	X	G	X	X	S	X	X	X	X	X	X
Smoked chicken and Caesar salad wraps	SU	MI	E	F	G	X	X	X	X	X	X	X	X	X
Stuffed bell peppers with minted couscous and feta	SU	MI	X	X	G	X	X	X	X	X	X	X	X	X
Wild rice salad with roasted pumpkin and toasted seeds	SU	X	X	X	X	X	TN	S	X	X	X	X	X	X

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Prosciutto wrapped figs, baked with mozzarella	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Goats' cheese crostini with mixed leaves and basil vinaigrette	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Pineapple and melon salad with fresh minted apple juice	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Baked camembert with grape chutney and garlic crostini	SU	MI	x	x	G	x	x	x	x	x	x	x	x	x
Garlic and coriander marinated chicken kebabs, grilled and served with pita and cucumber yogurt	x	MI	x	x	G	x	x	x	x	x	x	x	M	x
Beef tomatoes stuffed with prawn and orzo salad	SU	x	x	x	G	x	x	x	x	CR	x	x	x	x
Goats' cheese wrapped in Parma ham, virgin olive oil and balsamic marinade	SU	MI	x	x	x	x	x	x	x	x	x	x	M	x
Stilton and sweet corn muffins	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Hoi sin spiced duck, cucumber and chilli wraps	SU	x	x	x	G	x	x	S	S	x	x	x	x	x
Local game pie with homemade piccalilli	SU	x	x	x	G	x	x	x	x	x	x	C	M	x
Scotch eggs and mustard	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Local pork sausage rolls, red onion marmalade and mustard	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Coriander and coconut king prawns with a sweet chilli dip	SU	x	x	x	x	x	x	x	x	CR	x	x	x	x
Individual roast vegetable quiche, parmesan and basil crust	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Marinated olives and feta cheese, cheese straws and sun blushed tomato	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Breaded chicken with garlic mayonnaise	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x



Cold fork buffet

Selection of breads and butter	x	MI	E	x	G	G	TN	S	x	x	x	x	x	x
Grilled salmon fillets, roast fennel salad and dill mayonnaise	SU	x	E	F	x	x	x	x	x	x	x	x	M	x
Waldorf salad with toasted walnuts and creamy dressing	SU	x	E	x	x	x	TN	x	x	x	x	C	M	x
Sliced honey-roasted ham and pickles	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Greek salad, marinated feta cheese, olives and lemon vinaigrette	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x
Baby leaf salad, baby beetroot and crisp pancetta	SU	x	x	x	x	x	x	x	x	x	x	x	x	x
Assorted quiches, mature Cheddar and rocket salad	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x

Hot fork buffet

Roast ratatouille lasagne, mature Cheddar and Parmesan cheese sauce, basil pesto	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Lemon and thyme marinated grilled chicken, warm roast garlic dressing	SU	x	x	x	x	x	x	x	x	x	x	x	M	x
Beef bourguignon with shallots, mushrooms, crisp bacon and rich Burgundy wine sauce	SU	x	x	x	x	x	x	x	x	x	x	C	x	x
Creamed and buttered mash, steamed seasonal vegetables	x	MI	x	x	x	x	x	x	x	x	x	x	x	x
Fragrant spiced couscous salad, grilled peppers and fennel, pickled lemon dressing	SU	x	x	x	G	x	x	x	x	x	x	x	x	x
Wild rocket and Parmesan salad, balsamic vinaigrette	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x



Barbecue

Local pork sausages and crispy fried onions	X	X	X	X	G	X	X	X	X	X	X	X	X	X
Minute steaks with fresh herb and garlic oil	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cajun spiced chicken	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Roast corn on the cob, fresh herb butter	X	MI	X	X	X	X	X	X	X	X	X	X	X	X
Mixed leaf salad with choice of dressings	SU	X	X	X	X	X	X	X	X	X	X	X	M	X
New potato salad with pancetta, chives and wholegrain mustard mayonnaise	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Garlic mayonnaise, barbecue sauce and fresh relish	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X

Bowl food

Caesar salad	SU	MI	E	F	G	X	X	X	X	X	X	X	X	X
Mini local sausages with chive mash and onion gravy	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X
Traditional shepherd's pie with rosemary and mint sauce	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Thai chicken curry with fragrant rice	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Spinach and ricotta tortellini in a tomato and basil sauce	SU	MI	E	X	G	X	X	X	X	X	X	C	X	X
Sashimi grade tuna Nicoise salad	SU	X	E	F	X	X	X	X	X	X	X	X	M	X
Roast Cornish cod loin with smoked haddock and potato chowder	SU	MI	E	F	X	X	X	X	X	X	X	C	M	X

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Aromatic braised duck leg with creamy mash and a coffee bean jus	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Poached duck egg with wild mushroom and truffle broth	SU	X	E	X	G	X	X	X	X	X	X	X	X	X
Crispy pork with egg fried rice	SU	X	E	X	X	X	X	X	X	X	X	X	X	X
Starters														
Poached pear and walnut salad with Shropshire blue cheese dressing	SU	MI	X	X	X	X	TN	X	X	X	X	X	M	X
Tartlet of hot smoked salmon and asparagus, roast cherry vine tomato dressing	SU	MI	E	F	G	X	X	X	X	X	X	X	X	X
Caesar salad with croutons, shaved Parmesan and creamy Caesar dressing	SU	MI	E	F	G	X	X	X	X	X	X	X	M	X
Main courses														
Supreme of grilled chicken and mustard mash, tarragon and mushroom sauce	SU	MI	X	X	X	X	X	X	X	X	X	X	M	X
Slow braised shank of lamb, Dauphinoise potato, rosemary jus	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Local pork sausages creamed and butter mash with red onion gravy	SU	MI	X	X	G	X	X	X	X	X	X	C	M	X
Fillet of roast salmon with a lemon and dill crust, buttered new potatoes and chive cream sauce	SU	MI	X	F	G	X	X	X	X	X	X	X	M	X
Supreme of corn-fed chicken, roast butternut squash risotto, truffle cream sauce	SU	MI	X	X	X	X	X	X	X	X	X	C	M	X



Lunch box

Freshly filled sandwich made with white, seeded wholemeal and rye rustic breads:	X	MI	X	X	G	G	TN	S	X	X	X	X	X	X
Local honey-roasted ham, baby leaf salad and homemade chutney	SU	MI	X	X	X	X	X	X	X	X	X	X	M	X
Coronation chicken with lime crème fraiche dressing	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Rare roast beef, creamed wholegrain mustard mayonnaise and watercress	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Seasonal salads:	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Chickpea and Puy lentil salad, baby leaf spinach and creamed mustard dressing	SU	MI	E	X	X	X	X	X	X	X	X	X	M	X
Greek salad with plum tomatoes, cucumber, red onions, black olives and feta cheese, red wine vinegar and extra virgin olive oil dressing	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Penne pasta salad with sun-blushed tomato and basil vinaigrette	SU	X	E	X	G	X	X	X	X	X	X	X	X	X
Mini savoury quiche	X	MI	E	X	G	X	X	X	X	X	X	X	X	X

Refreshment break

Mini Danish pastries	X	MI	E	X	G	G	TN	X	X	X	X	X	X	X
Home-baked cookies	X	MI	E	X	G	X	X	X	S	X	X	X	X	X
Triple chocolate brownies	X	MI	E	X	G	X	X	X	S	X	X	X	X	X

WILD FOOD MENU



Wild food

Wood pigeon salad, pickled beets, horseradish cream and watercress	SU	MI	X	X	X	X	X	X	X	X	X	X	X	X
Crayfish and smoked haddock chowder with a soft poached egg and dill cream	SU	MI	E	F	X	X	X	X	X	CR	X	C	M	X
Ravioli of crayfish, braised endive with a carrot and cardamom butter sauce	SU	MI	E	X	G	X	X	X	X	CR	X	X	X	X
Tartlet of crayfish and smoked trout, grilled baby leeks, buttered broad beans and crayfish bisque	SU	MI	X	F	G	X	X	X	X	CR	X	C	X	X
Spiced Moroccan cous cous with grilled crayfish tails and crispy fried haloumi	SU	MI	X	X	G	X	X	X	X	CR	X	X	M	X
Grilled crayfish tails with seared scallops, saffron garlic mayonnaise and steamed asparagus	SU	MI	E	X	X	X	X	X	X	CR	M	X	X	X
Salad of cured salmon and crayfish, coriander and pickled pink ginger with lemon vinaigrette	SU	X	X	F	X	X	X	X	X	CR	X	X	M	X
Terrine of salmon and crayfish with caper, parsley and dill crème fraiche	X	MI	X	F	X	X	X	X	X	CR	X	X	X	X
Spiced tomato and chorizo soup with crayfish and mussels, garlic and rosemary flat breads	SU	X	X	X	G	X	X	X	X	CR	M	C	M	X
Roast belly pork with crayfish and black pudding, cauliflower puree and fondant potato	SU	MI	X	X	G	X	X	X	X	CR	X	C	X	X
Roast saddle of venison, braised red cabbage with juniper and star anise, creamed and buttered mash with honey glazed root vegetables, port wine jus	SU	MI	X	X	X	X	X	X	X	X	X	C	X	X
Roast pheasant, croquette potato with confit leg meat, creamed Savoy cabbage with vanilla and honey glazed parsnips, girolle mushroom and flat leaf parsley	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Venison Wellington, garlic and thyme mushroom with duck liver parfait wrapped in filo pastry, Dauphinoise potato with mature cheddar glaze	SU	MI	E	X	G	X	X	X	X	X	X	C	M	X
Pot roast venison with haggis dumplings, white bean and pancetta casserole with Chantenay carrots	SU	X	E	X	G	X	X	X	X	X	X	C	X	X
Roast wild duck with confit leg, potato, broad bean and pea casserole with a herb crust	SU	X	E	X	G	X	X	X	X	X	X	C	M	X

	sulphites	milk	egg	fish	gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Roast pheasant breast wrapped in pancetta, fondant potato, creamed Savoy cabbage with honey glazed parsnips and chestnuts	SU	MI	x	x	x	x	TN	x	x	x	x	C	x	x
Venison with creamed vanilla mash, roast heritage carrots, buttered sprout leaves and smoked bacon with a thyme jus	SU	MI	x	x	x	x	x	x	x	x	x	C	x	x
Game pie, buttered Savoy cabbage, Jerusalem artichoke puree and sage infused salsify, shallot red wine sauce	SU	MI	x	x	G	x	x	x	x	x	x	C	x	x

TASTING MENU



Canapés

Poached quail egg Florentine	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Grilled Sirloin, chips and Bearnaise	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x
Salmon pastrami and pickled celeriac	SU	x	x	F	x	x	x	x	x	x	x	x	M	x
Pickled Mackerel, herb crostini	SU	x	x	F	G	x	x	x	x	x	x	x	x	x
Crispy risotto balls of sun-dried tomato and mozzarella	SU	MI	E	x	G	x	x	x	x	x	x	C	M	x
Lamb belly with Parmesan and rosemary crust	SU	MI	E	x	G	x	x	x	x	x	x	x	M	x
Deep fried cod brandade	SU	MI	E	F	G	x	x	x	x	x	x	C	x	x
Lamb kofta, minted yogurt	x	MI	E	x	G	x	x	x	x	x	x	x	x	x
Deep fried dumplings with spiced beetroot humus dip	SU	x	x	x	G	x	x	S	x	x	x	x	x	x

Starters

Terrine of saffron and garlic infused poached chicken, ham hock and thyme roasted pork belly, sauce gribiche	SU	x	E	x	x	x	x	x	x	x	x	C	M	x
Crisp goats cheese, grilled aubergine, confit shallot, pickled cherry tomatoes and beetroot vinaigrette	SU	MI	E	x	G	x	x	x	x	x	x	x	x	x
Grilled scallop with spiced beer braised beef short rib, Jerusalem artichoke puree and shallot jus	SU	MI	x	x	G	x	x	x	S	x	M	C	M	x



Main courses

Roast breast of duck, confit leg and chestnut pithivier, celeriac puree, glazed peach, baby carrots and artichoke crisps, port and cranberry reduction	SU	MI	E	X	G	X	TN	X	X	X	X	C	M	X
Wild mushroom agnolotti, braised endive and toasted walnuts with a parmesan, pine nut and parsley butter	SU	MI	E	X	G	X	TN	X	X	X	X	C	M	X
Grilled beef fillet served pink with braised ox cheek cottage pie, creamed and buttered mash with crispy kale, roasted roots and red wine jus	SU	MI	X	X	G	X	X	X	X	X	X	C	X	X

Pre dessert

Lemon meringue lollipop with popping candy	X	MI	E	X	X	X	X	X	X	X	X	X	X	X
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Desserts

Blueberry Tart	X	MI	E	X	G	X	X	X	X	X	X	X	X	X
Dark chocolate parfait	X	MI	E	X	X	X	X	S	X	X	X	X	X	X
Orange and Ginger sponge	SU	MI	E	X	G	X	X	X	X	X	X	X	X	X

MENU DRINKS. ■

DRINKS RECEPTION **48**

DRINKS RECEPTION MOCKTAIL **50**

ADDITIONAL DRINKS **51**

WHITE WINE **53**

RED WINE **54**

ROSÉ WINE **55**

ENGLISH WINE **56**

DRINKS RECEPTION



Standard

Buck's Fizz, orange juice (V)	SU	x	x	F	x	x	x	x	x	x	x	x	x	x	x	x
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Deluxe / Casual Dining

Ginger and lemongrass sparkler (V)(VE)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pimm's Original No.1 Cup (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Plymouth Fruit Cup (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Elderflower Cosmopolitan (vodka, elderflower, apple juice and lemonade) (V)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Strawberry Rosé sangria (V)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sangria Flora with elderflower liqueur (V)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mulled wine	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Premier

Berry Blush (vodka, black raspberry liqueur, lemonade and fresh fruit) (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kir Royale (sparkling wine, Crème de cassis) (V)	SU	x	x	F	x	x	x	x	x	x	x	x	x	x	x	x
Amaretto Classico (Amaretto Soiree, cranberry, lime and soda) (V)(VE)	SU	x	x	x	W	x	x	x	x	x	x	x	x	x	x	x
Elderflower Prosecco Spitz (Elderflower Cordial, prosecco bolla, soda)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Rum Julep (dark rum, orange juice, peach nectar and mint) (V)(VE)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Wassail Orchard Mulled Cider (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x



Gourmet Experience

	sulphites	milk	egg	fish	wheat gluten	barley gluten	other gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Bolla Prosecco	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Bolla Prosecco served alongside a create-your-own Bellini station of seasonal fruit purées or sorbets and fresh fruit	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Gin Bar: selection of Old Tom Gin and London Dry Gin served with a variety of LEC tonics	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Rum Bar: selection of Dark, white, spiced rums & LEC Mixers (V)	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

DRINKS RECEPTION MOCKTAIL



Deluxe / Casual Dining

Elderflower sparkler (V)(VE)	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Ginger and lemongrass sparkler	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Premier

Apple Julep (apple, mint, orange and pineapple) (V)(VE)	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cosmo-not (peach, cranberry and a twist of lime) (V)(VE)	SU	X	X	X	W	X	X	X	X	X	X	X	X	X	X	X

Gourmet Experience

Mango frappé (orange and mango juice with fresh lime) (V)(VE)	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Mockjito (fresh mint and lime, crushed with brown sugar and topped with lemonade) (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

ADDITIONAL DRINKS



Cocktail Stations

Mojito (fresh pineapple, strawberry or mixed berries muddled with white rum, lime, mint and soda (V)(VE))	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Martini (selection of passionfruit or espresso martinis shaken with ice and served in a martini glass)	X	MI	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Hard lemonade (a selection of flavoured vodkas served alongside raspberry, elderflower and cloudy lemonade)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Rum punch (fresh fruit juices served with a selection of white, dark and spiced rum) (V)(VE)	SU	X	X	X	W	X	X	X	X	X	X	X	X	X	X	X

Bubbles and Beer Drum

Czech Budweiser Budvar (V)(VE)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Catalonian Estrella (V)(VE)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Italian Peroni (V)(VE)	X	X	X	X	X	B	O	X	X	X	X	X	X	X	X	X
Bolla Prosecco 200ml	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Mexican Corona (V)(VE)	X	X	X	X	X	B	O	X	X	X	X	X	X	X	X	X
Mexican Sol (V)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Thai Singha	SU	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X



Guest Ales

	sulphites	milk	egg	fish	wheat gluten	barley gluten	other gluten	ground nuts	tree nuts	sesame	soya	crustaceans	molluscs	celery	mustard	lupin
Abbot Ale Cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Bombardier, cask (V)(VE)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Greene K IPA Bitter, cask	X	X	X	F	X	B	X	X	X	X	X	X	X	X	X	X
Sharps Doom Bar, cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
St Austell Proper Job, Cask	X	X	X	X	W	B	X	X	X	X	X	X	X	X	X	X
St Austell Tribute, Cask (V)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Wadworth 6x, Cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Wadworth Bishops Tipple, Cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Wadworth Horizon, Cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Wadworth IPA, Cask	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Camden Hells, Keg (V)(VE)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X
Camden Town Pale Ale, keg (V)	X	X	X	X	X	B	X	X	X	X	X	X	X	X	X	X

WHITE WINE



Standard

Ayrum Verdejo Blanco, Valdepeñas (V)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Deluxe

Berri Estates Unoaked Chardonnay, South Eastern Australia	SU	MI	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
La Campagne Viognier, Pays d'Oc	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Cullinan View Chenin Blanc, Western Cape (V)	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Parini Trebbiano del Rubicone	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Daciana Sauvignon Blanc, Banat	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Premier

Don Jacobo Rioja Viura, Bodegas Corral (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch	SU	MI	E	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Picpoul de Pinet, Réserve Mirou (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Southern Rivers Sauvignon Blanc, Marlborough	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Gourmet Experience

Joseph Mellot Destinée Sauvignon Blanc, Val de Loire (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Pulpo, Albariño Rías Baixas, Pagos del Rey (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Côtes du Rhône, Les Abeilles Blanc, Jean-Luc Colombo (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Vina Pomal Rioja Blanco (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Gavi Ca' Bianca	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

RED WINE



Standard

Ayrum Tempranillo Tinto, Valdepeñas	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
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Deluxe

Berri Estates Shiraz, South Eastern Australia	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Montepulciano d'Abruzzo, Parini	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Luis Felipe Edwards Lot 24 Carmenère, Rapel Valley (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Cullinan View Pinotage, Western Cape	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Premier

Marqués de Morano Rioja Joven	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Alma Mora Malbec, San Juan (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Contrade Primitivo	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Kleine Zalze Cellar Selection Merlot, Coastal Region	SU	MI	E	F	X	X	X	X	X	X	X	X	X	X	X	X	X
Bolla Pinot Noir, Provincia di Pavia	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Gourmet Experience

Joseph Mellot Destinéa Pinot Noir, Val de Loire (V)(VE)	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Don Jacobo Rioja Crianza, Bodegas Corral (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Beaujolais-Villages Combe aux Jacques, Louis Jadot (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo	SU	MI	E	F	X	X	X	X	X	X	X	X	X	X	X	X	X
Alma Mora Reserve Malbec, San Juan (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

ROSÉ WINE



Standard

Ayrum Tempranillo Rosado, Valdepeñas (V)

SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Deluxe

Parini Pinot Grigio Rosé delle Venezie

SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Premier

Kleine Zalze Cellar Selection Rosé, Coastal Region

SU	MI	E	F	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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Gourmet Experience

Coteaux d'Aix-en-Provence, Château Beaulieu, France (V)

SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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ENGLISH WINE



Sparkling

Chapel Down Three Graces	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chapel Down Rosé	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Three Choirs, Classic Curvee	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

White wine

Chapel Down Bacchus White	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Three Choirs, Willow Brook (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Red wine

Chapel Down Union Red	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Three Choirs, Ravens Hill (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Rosé wine

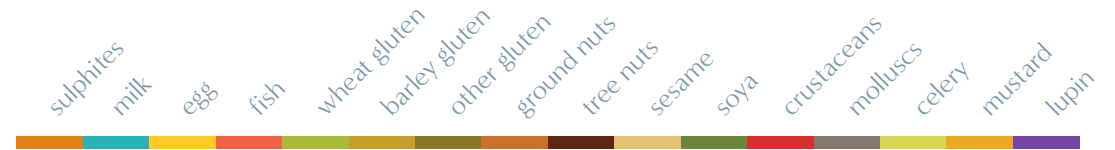
Three Choirs Rosé (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
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OTHER DRINKS.

ALTERNATIVE WINE **58**

OTHER **59**

ALTERNATIVE WINE



White Wine

Gewürztraminer Alsace, Portrait Range, Domaine Zinck (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Gavi di Gavi, Enrico Serafino (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Chardonnay 'Grand Cru' Terre Siciliane, Rapitalà (V)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Puligny-Montrachet, Louis Jadot (V)	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X	X	X
Sancerre, Les Collinettes, Joseph Mellot (V)	SU	MI	E	X	X	X	X	X	X	X	X	X	X	X	X	X
Chablis 1er Cru Fourchaumes, Lamblin & Fils	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Red Wine

Barolo, Enrico Serafino (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo	SU	MI	E	F	X	X	X	X	X	X	X	X	X	X	X	X
Moulin d'Issan, Bordeaux Supérieur, France (V)	SU	X	E	X	X	X	X	X	X	X	X	X	X	X	X	X
Amarone della Valpolicella Classico, Bolla	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Savigny-lès-Beaune 1er Cru Clos des Guettes, Domaine Gagey, Louis Jadot (V)(VE)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Don Jacobo Rioja Gran Reserva, Bodegas Corral	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X

Rosé Wine

Sancerre Rosé, Le Rabault, Joseph Mellot (V)	SU	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
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OTHER



Sparkling Wine

Bolla Prosecco	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Taittinger Champagne, France (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Moët & Chandon Brut Impérial, France (V)(VE)	SU	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x

Dessert Wine

Garonnelles Sauternes, Lucien Lurton et Fils (V)	SU	x	x	F	x	x	x	x	x	x	x	x	x	x	x	x
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