



THREE COURSE MENU

# Three course menu

Select 1 starter, 1 main, 1 dessert

2 course

3 course

Minimum number of 12 guests.

Please choose one starter, one main course, one dessert for all your guests.  
This is not a choice menu per guest as additional supplement charges will apply.  
Menu includes tea, coffee and petit fours.

## STARTERS

Jerusalem artichoke velouté, artichoke crisps, Yorkshire blue croquette, thyme oil V 589 kcal

Butternut squash salad, cauliflower tabbouleh, vegan Superstraccia, Dukka VE 373 kcal

Smoked salmon, beetroot and horseradish crème fraiche, pickled cucumber,  
sourdough crisp 313 kcal

Mackerel, Labneh, charred leeks, celeriac remoulade, dill emulsion 342 kcal

Confit Duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Beef Bresaola, Old Winchester cheese, pears, heritage beetroots, black garlic, sourdough 427 kcal

V – Vegetarian, VE – Vegan

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and may change.



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## M A I N

Salt baked celeriac wellington, potato puree, sauteed greens, glazed parsnip, roast vegetable sauce VE Kcal

Wild mushroom, spinach and Lincolnshire Poacher pithivier, potato rosti, glazed carrot, sprouting broccoli, chive cream V 1076 kcal

Trout, celeriac barley risotto, oyster mushrooms, broccoli, red wine sauce 510 kcal

Roast Hake, saffron mash, glazed turnips, Cavolo Nero , lemon, caper sauce, parley oil 401 kcal

Venison fillet, spiced kofta, buckwheat, red cabbage, broccoli, Szechuan peppercorn sauce 481 kcal - **supplement**

Braised feather blade of beef, potato terrine, roasted carrot, curly kale, red wine jus 576 kcal

Pan-fried Chicken, confit leg, root vegetable pavé, charred squash, pumpkin puree, ricotta, crispy sage, Madeira jus 831 kcal

Beef fillet, ox cheek stuffed onion, potato gratin, white onion puree, tender stem broccoli, red wine sauce 481 kcal - **supplement**

Roast lamb rump and pressed shoulder, fondant potato, heritage carrots, black kale, rosemary jus Kcal - **supplement**

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## DESSERT

Poached pear, vanilla 'panna cotta' tart, Blackcurrant sorbet VE 580 kcal

Roast pineapple, spiced rum cake, chocolate sorbet VE 532 kcal

Passionfruit tart, lime curd, mango sorbet, meringue shards V 601 kcal

Quince glazed Bread and butter pudding, apple compote, Vanilla ice cream V 660 kcal

White chocolate Panna cotta, cherries, green tea sponge, candied pumpkin seeds V 568 kcal

Dark chocolate tart, whipped salted caramel, orange gel, sesame seed brittle V 786 kcal

## WHY NOT ADD ...

Cheese selection and crackers, served with chutneys and grapes

Supplement instead of dessert

Individual Cheese course

Cheese board (serves up to 8 guest)

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# Allergens

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Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff