



Celebration Menus

There are three menu options available, each tailored to accommodate various preferences and budgets. Each is a 3-course choice menu with refined dishes, using the best seasonal produce.

Menu 1 – Classic Elegance

£45–£55 per head

Approachable, timeless favourites
with gastro-pub flair.

Starters

Roast Tomato & Red Pepper Soup, basil oil (v)

Chicken Liver Parfait, toasted brioche, onion
marmalade

Heritage Beetroot Salad, goat's cheese, walnuts (v)

Mains

Herb-Roast Chicken Supreme, fondant potato,
greens, red wine jus

Baked Salmon Fillet, crushed new potatoes,
Tender stem broccoli, dill cream.

Wild Mushroom Risotto, shaved parmesan, truffle oil
(v)

Desserts

Lemon Posset, almond shortbread

Chocolate Brownie, vanilla ice cream

Eton Mess, seasonal berries

Menu 2 – Refined Celebration

£65–£80 per head

A balance of classic refinement and modern elegance.

Starters

Seared Scallops, cauliflower purée, crisp pancetta,
caper & raisin

Chicken & Truffle Terrine, toasted brioche, madeira
jelly

Heritage Beetroot Carpaccio, goat's curd, candied
walnuts (v)

Mains

Roast Rump of Lamb, dauphinoise potato,
Tenderstem broccoli, rosemary jus.

Pan-Roasted Cod Loin, saffron pomme purée,
samphire, Champagne beurre Blanc

Wild Mushroom Wellington, truffle mash, glazed
carrots, madeira jus (v)

(Vegan option: Aubergine & Red Pepper Paupiette with
saffron potato & basil oil)

Desserts

Dark Chocolate Delice, salted caramel, honeycomb,
clotted cream

Lemon Posset, raspberry coulis, almond shortbread
Espresso Crème Brûlée, amaretti biscuit

Menu 3 – Luxury Indulgence

£95–£120+ per head

A fine dining experience featuring the most indulgent ingredients.

Starters

Lobster & Crayfish Cocktail, avocado, pickled cucumber, Marie Rose espuma

Venison Carpaccio, truffle mayonnaise, rocket & parmesan

Burrata, heritage tomatoes, basil gel & aged balsamic (v)

Mains

Fillet of Beef Wellington, truffle dauphinoise, glazed baby carrots, port jus

Roast Turbot, caviar beurre Blanc, sea vegetables, saffron fondant potato.

Aubergine & Red Pepper Paupiette, saffron potato, basil oil (vegan)

Desserts

Valrhona Chocolate Sphere, hot caramel sauce, praline mousse

Passion Fruit Soufflé, white chocolate ice cream

Raspberry & Pistachio Frangipane Tart, vanilla crème fraîche

Bolt-Ons

Canapés

(served during drinks reception)

Classic (Menu 1) – £8–£10 pp (choose 3)

Smoked salmon blinis with dill crème fraîche

Mini Yorkshire puddings with roast beef & horseradish

Tomato & mozzarella skewers with basil (v)

Refined (Menu 2) – £12–£15 pp (choose 4)

Seared tuna with sesame & soy glaze

Truffle arancini (v)

Chicken satay skewers with peanut dip

Goat's cheese mousse tartlets with caramelized onion
(v)

Luxury (Menu 3) – £18–£22 pp (choose 5)

Lobster & avocado spoons

Foie gras mousse with brioche crisp & fig chutney

Mini beef wellington bites

Caviar & crème fraîche blinis

Wild mushroom vol-au-vents (v)

Cheese Course

Classic: £6 pp | Refined: £8 pp | Luxury: £12 pp

Petit Fours & Coffee

Classic: £4 pp | Refined: £6 pp | Luxury: £9 pp