

Dine-in Menus by Paul Westerman and Dennis Harrison

Guests can collectively choose up to two choices from each course.

For parties of 6 and above, guests can choose three choices.

Starters

Fresh homemade soup: tomato, broccoli and stilton or curried parsnip, served with a crusty roll
Thai fishcakes with salsa and seasonal leaves
Creamy garlic mushrooms on toasted crusty bread
Homemade chicken liver pâté with onion marmalade and seasonal leaves
Smoked salmon, horseradish cream served with brown bread
Melted goats cheese with caramelized onions on salad leaves and balsamic dressing
Black pudding and bacon with poached egg
King prawns with garlic, ginger and lime
Warm Cajun chicken or salmon salad
Traditional Caesar salad

Mains

Herb crusted roast rack of lamb with a redcurrant and port jus
Roast pork fillet with black pudding and an apple and cider reduction
Cod with a pesto and herb crust on a tomato concasse
Sea bass with a lemon butter sauce
Fillet steak with sauce (peppercorn, Diane, mustard or garlic butter) +£3 supplement
Stuffed chicken breast with chorizo, spinach and feta with a white wine sauce
Chicken breast with a tarragon and red wine jus
Medallions of pork with a honey and wholegrain mustard sauce
Chicken breast with a creamy mushroom sauce
Duck breast with a rich orange reduction or black cherry and port jus
Salmon fillet with a prawn and white wine sauce

Desserts

Crème brûlée with shortbread biscuits
Lemon posset with ginger biscuits
Chocolate tart with Chantilly cream
Rich chocolate brownie with ice cream and raspberry coulis
Mascarpone and white chocolate cheesecake
Dark chocolate and orange cheesecake
Sticky toffee pudding with toffee sauce served with ice cream
Crêpes Suzette with brandy & orange syrup served with ice cream
Selection of cheeses, celery, grapes and biscuits

Cost:

Up to 4 people £194

Up to 5 people £225

Up to 6 people £260

+ £43 per head thereafter

Vegetarian options/dietary requirements also catered for.

This price includes setting up the table, serving the food and clearing up.

Dine-in menus by Henny's Kitchen

Guests can collectively choose up to two choices from each course.

Starters

Wild mushrooms, poached asparagus and crispy egg
Beetroot cured gravlax, beetroot gel, pickled beets and granola crumb
French onion soup, melted gruyère croutons
Steamed prawns wontons in Thai broth
Beef carpaccio, rocket salad and parmesan shavings
Confit chicken with reblochon pomme purée
Seabass fillet, moules marinière sauce
Smoked haddock fish cakes, creamed leeks

Mains

Slowly roasted lamb shoulder, mashed potato, butter poached roots
Beef rib eye, onion, hasselback potatoes, marrow bone jus +£3 supplement
Pan fried cod, crispy bacon, poached egg, hollandaise
Pan fried hake, shrimp and caper butter, potato rosti
Roast duck breast, beet purée, baby leek, sour cherry sauce
Pressed belly pork, fondant potatoes, savoy cabbage
Roast chicken, mini chicken pithivier and fine beans
Curried chicken Kiev, butternut squash sag aloo, spinach

Desserts

Key lime pie, lemon gel, meringue, biscuit crumb, lemon sorbet
Vanilla panna cotta, raspberry gel, fresh berries, ginger crumb, ice cream
Nougat parfait, nut praline, Dulce de leche ice cream
Chocolate delice, honeycomb, caramelized popcorn, salted caramel ice cream
Apple tarte tatin, vanilla ice cream
Chocolate ganache, caramel, caramel crumb, ice-cream
Berry salad, sorbet, meringue
Cheese board

Cost:

Up to 6 guests £240, add canapés £27
Up to 8 guests £320, add canapés £36
Up to 10 guests £400, add canapés £45

Canapés

Add on two choices from the below:

Spicy chorizo and king prawn
Fish and chips
Cheddar and truffle rarebit

Beef tataki
Choux pastry with smoked salmon mousse
Chicken satay in rice paper



Dine-in menus by Lady G

*Guests can choose two choices collectively per course.
A minimum charge will be required for any bookings less than 6.*

Starters

Chicken and black pudding terrine, piccalilli and toasted hazelnuts
Venison carpaccio, caper and shallot dressing, rocket salad
Chilled broccoli soup, salt cod mousse, seared scallops
Oak smoked salmon, avocado purée, sourdough crumb, pickled cucumber
Vegetable spring rolls, lime, ginger, chilli, soy dipping sauce (vegan)
Twice baked parmesan soufflé, tomato chutney (v)
Pan fried scallops with fresh apple and mint salad
Pan seared wood pigeon and Jerusalem artichoke salad
Prawn kebabs with pea brûlée, pea and rocket salad

Mains

Chicken and parma ham ballontine, tarragon cream, pea purée, lemon infused potato purée
Fillet of beef, pickled walnut salsa, potato galette, asparagus
Pan-roasted fillet of wild salmon, English peas, chorizo, buttered jersey royals
Rump of Yorkshire lamb, parsley and lemon dressing, charred leeks, new potatoes
Roast duck breast with crispy leg croquettes, truffle mash, roasted broccoli and a thyme reduction
Seared sea bass fillets, salsa verde, chargrilled baby gem, warm spring salad
Pea risotto with wilted spinach and parmesan crisps (v)
Spiced cauliflower steak, cauliflower purée, warm toasted chickpea salad (vegan)

Desserts

Individual lemon tart, raspberry sorbet
Chocolate fudge and salted brownies, crème fraîche ice cream, white chocolate sauce
Roasted peaches, lemon and thyme, vanilla ice cream and toasted almonds
Mango parfait, coconut sorbet, passionfruit syrup
Pistachio and olive oil cake, apricot sorbet, caramelised apricot
Mascarpone cheesecake with strawberry sorbet and macerated strawberries
Salted caramel tartlets with banana ice cream and raspberry purée
Carmel panacotta with ginger parkin

Canapés

Cold

Smoked salmon blini's with dill sauce
Crostoni with pea purée and mint
Mini prawn cocktail
Crostoni with rare roast beef and coriander cream cheese
Duck pancakes
Crab, chilli and lime filo tartlets
Salmon and avocado sushi
Crostoni with citrus cured salmon with avocado purée
Prawn ceviche
Salmon and crème fraîche shots topped with watercress purée and pickled cucumber

Hot

Pan-seared scallops wrapped in pancetta
Porcini mushrooms with bruschetta
Pea Pastizzi
Pea and ham soup shots with a pancetta crumb
Fillet of beef with béarnaise sauce
Mini fish and chips
Mini Yorkshire puddings with rare roast beef and horseradish cream
Sweet potato and goats cheese samosas
Deville crab crakes
Pan fried salmon skewers with lemon hollandaise
Teriyaki salmon skewers
Gochujang chicken skewers
Pea and potato samosas
Satay chicken skewers
Bangers and mash
Mini lamb burgers with mint pesto
Quails egg tartlet with hollandaise and smoked ham
Chunky sweet potato chips with guacamole
Thai chicken balls with sweet chilli and ginger dipping sauce
Goats cheese and caramelised red onion tartlet
Tempura prawns with lime and sesame dip
Chilli, lime and coriander prawn skewers with coconut cream dipping sauce
Seared sesame crusted tuna
Persian sausage rolls
Kofte with a yoghurt dip
Tandoori prawns with a minty yoghurt dip
Arancini with alioli
Filo tartlets with wild mushrooms
Malai chicken bites

Sweet Canapés

Chocolate brownies
Lime and tequila sorbet shots
Mini lemon tarts

£55 per head for 3 canapés and 3 courses.
+ £2 per additional canapé per head

Waitress option - £10 per hour (approx. 4-5 hours)

If you choose this optional extra with Lady G, the table will be laid, drinks served, food served, and everything will be washed up prior to the chef leaving.

