

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
Crepe suzette with brandy & orange syrup served with ice cream
Selection of cheeses, celery, grapes with biscuits

Vegetarian options/dietary requirements also catered for

Cost:

Up to 4 people £194

Up to 5 people £225

Up to 6 people £260

+ £43 per head thereafter

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 gruyere croutons
Steamed prawns wontons in Thai broth
Beef carpaccio, rocket salad and parmesan shavings
Confit chicken with reblochon pomme puree
Seabass fillet, moules mariniere 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 puree, 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 Canapes £27

Up to 8 guests £320 Add Canapes £36

Up to 10 guests £400 Add Canapes £45

Add on two choices of canapes from the choices below:

Canapes

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.
£50.00 per person for 3 canapes & 3 courses.*

Starters

Chicken and black pudding terrine with Piccalilli and toasted hazelnuts
Venison carpaccio with a caper and shallot dressing, rocket salad
Chilled pea veloute with a fennel sorbet
Chilled broccoli soup, salt cod mousse, seared scallops
Roasted goats cheese tarts, mixed leaves and a lemon dressing (v)
Spinach empanada with ricotta and a pine nut dressing (v)
Smoked Salmon mousse with crème fraiche, lime and dill
Pan fried scallops with fresh apple and mint salad
Chicken Liver parfait with homemade relish and sour dough
Pan seared wood pigeon and Jerusalem artichoke salad
Prawn kebabs with a pea brulee, pea and rocket salad
Crab tart with a lemon mayonnaise
Sweetcorn fritters with slow roast tomatoes and smashed avocado
Dorset crab salad with apples and a cucumber jelly
Tournedos of beef, walnut salsa verde, fondant potatoes, spinach puree

Mains

Sous vide chicken breast, potato gnocchi, courgette ribbons, tarragon cream and a pea puree
Pan-seared guinea fowl with a lemon risotto, wilted spinach
Tournedos of beef, pickled walnut salsa, fondant potato's and creamed spinach
Pan-roasted fillet of salmon, marinated jersey royals, asparagus, crab and dill salad
Roasted rump of lamb, jerusalem artichoke and roasted new potatoes with lemon and sage, parsley
and lemon dressing, green bean bundles
Roast duck breast with crispy leg croquettes, truffle mash, roasted broccoli and a thyme reduction
Pan fried halibut with pea mousse and sauce vierge, pea and bean medley, smashed new potato's
with chives
Fillet of beef, tomato and tarragon dressing, orzo and sun blushed salad with capers and olives,
rocket salad
Pea risotto with wilted spinach and parmesan crisps (v)
Individual summer vegetable tarts with a basil pesto (v)
Butternut, celeriac and shallot rissoles, endive salad(v)

Desserts

Vanilla cheesecake with blackberries and mint compote
Mini raspberry and almond tartlets with crème fraiche
Roasted peaches with lemon and thyme, vanilla ice cream and toasted almonds
Chocolate delice, caramalised popcorn, honeycomb
Mango parfait with a coconut sorbet
Lemon soufflé with a lime salsa
Pistachio and olive oil cake with an apricot sorbet
Mascarpone cheesecake with orange and honey
Assiette of strawberries with a balsamic icecream
Salted caramel tartlets with banana ice cream and a raspberry coulis
Passion fruit parfait, poppy seed tuiles, vanilla ice cream, passion fruit sauce
Chocolate and passion fruit bavarois

Canapes

Cold

Mini Prawn Cocktail
Smoked Salmon Bellini's with Dill Sauce
Crosthini with Pea Puree and mint
Crosthini with rare roast beef and coriander cream cheese
Duck Pancakes
Crab, chili and lime filo tartlets
Salmon and avocado sushi

Hot

Pea and ham soup shots with a pancetta crumb
Porcini mushrooms with bruschetta
Pan-seared scallops wrapped in pancetta
Fillet of beef with béarnaise sauce
Mini Yorkshire puddings with rare roast beef and horseradish cream
Sweet potato and goats cheese samosas
Devilleed 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 Chili and Ginger Dipping Sauce
Goats Cheese and Caramelized Red Onion Tartlet
Tempura Prawns with lime and sesame dip
Chili, 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

Sweet Canapés

Chocolate Brownies
Lime and Tequila Sorbet Shots
Mini lemon tarts

£50.00 per person for 3 canapes and 3 courses.
A minimum charge will be required for any bookings less than 6.

Waitress option - £10.00 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.