

Dine- in menus by Liz Fairburn

Menu 1

Warm salad of scallops with bacon (chicken or a vegetarian alternative)
Herb coated rack of lamb or salmon, served with a red wine and redcurrant sauce
Baby roast potatoes, fine green beans and baby carrots
Crème brûlée

Cost for 4 people: £140, 6 people: £200, 8 people: £255, 10 people: £315 + £29 per head thereafter

Menu 2

Mozzarella batons served with rocket, sun dried tomatoes wrapped in Parma ham with basil vinaigrette.
Duck breast served on a bed of minted peas and baby roast potatoes
Plum frangipane tart

Cost for 4 people: £150, 6 people: £215, 8 people: £275, 10 people: £340 + £32 per head thereafter

Menu 3 (Guests can choose collectively up to two choices per course.)

Canapés

Bruschetta with quails eggs, hollandaise sauce & asparagus
Filo wrapped around Parma ham with asparagus and goats cheese
Smoked Salmon blinis with lemon & crème fraiche

Starters

Celebratory fish platter (smoked salmon, potted shrimps and crab)
Smoked Salmon and Prawn terrine
Mushroom, thyme and Taleggio tarts

Main course

Individual beef wellingtons with red currant & red wine jus
Fillet of beef on a bed of wild mushrooms with fine green beans
Trio of lamb; fillet, slow cooked shoulder and burger
Pork with calvados & mustard mash
Served with baby roast potatoes or dauphinoise potatoes, fine green beans & baby carrots

Desserts

Trio of sweets - Crème Brule, glazed summer fruits & lemon tart
White chocolate & amoretti cheesecake
Profiterole tower
Coconut & lime panacotta with mango coulis

Cost for 4 people: £180, 6 people: £260, 8 people: £335, 10 people: £395 + £39 per head thereafter

Two Course Menus

Trio of Burgers-Beef, Lamb and red onion and mozzarella, served with French fries and chutney.
Local sausage and mash served with onion gravy and creamy mash and minted mushy peas.
Posh cottage pie – made with three-hour braised beef, fried onions and creamy mash.
Steak and ale pie or chicken and ham pie – served with French fries and minted mushy peas.

Desserts

Pear and chocolate tart tatin
Crumble served with seasonal fruit
Summer pudding (seasonal)
Lemon meringue pie
All the above served with cream

Price per head £23.00 per head + Chefs Fee: £25

Afternoon Tea

Mini Scotch Quail Eggs, Trio Mini Burgers, Quiche, Mixture of Tiny Sarnies-Poached Salmon with watercress and lemon mayonnaise, Egg and Cress, Local Ham, Coronation chicken.
Homemade scones with champagne jam and clotted cream, Chocolate Brownie, Lemon meringue kisses, Individual lemon posset, Fruit tarts. All the below served with various teas.

Price per head £15.50 per head + Chefs fee: £25

Dine- in menus by Paul Westerman and Dennis Harrison

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

Starters

Fresh tomato soup or broccoli and stilton soup served with a crusty roll
Caesar salad
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 salad with poached egg

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 loin with a pesto and herb crust on a tomato concasse
Fillet steak with sauce (peppercorn, Diane or mustard)
Stuffed chicken breast with chorizo, spinach and feta with a white wine sauce
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
Rich chocolate brownie with ice cream and raspberry coulis
Mascarpone and white chocolate 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 £215

Up to 6 people £236

+ £39 per head thereafter

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 collectively up to two choices per course and 3 canapes:

Starters

Sous vide trout fillet, roasted with lemon and coriander served with a beetroot salad
Deconstructed Spring vegetable terrine with a shallot dressing
Pea and ham veloute with a pancetta crumb
Smoked Haddock tart with a lemon dressing
Roasted beetroot and goats cheese tart (v)
Crab and ginger salad with baby gem, lemon confit and fennel shavings
Ham hock terrine with flat breads, chutney and an endive salad
Spinach and ricotta filo wraps (v)
Smoked mackerel with a warm potato salad
Seared Scallops with cauliflower puree, crisp pancetta and gremolata
Chicken Liver parfait with spicy tomato relish and sour dough
Griddled Goats Cheese with Pickled Walnuts, Herb Salad and Shallot Dressing (v)
Gorgonzola risotto with peas and broad beans

Mains

Pork fillet with marsala prunes, sweet mustard jus, potato cakes, savoy cabbage
Pan-seared guinea fowl with a lemon risotto, crispy shallots and wilted spinach
Fillet of beef, skinny fries, béarnaise sauce (£3 per head addition)
Ballontine of Chicken Breast, chicken lollipop, Tarragon Cream, Potato Galette and Pea Fricasee
Pan seared Halibut on a chive mash, braised fennel, chorizo and spinach with a lemon and caper dressing (£2 per head addition)
Fillet of Cod, parmentier potatoes, spinach puree and a prawn bisque
Confit of duck, potatoes dauphinoise, roasted fennel
Tandoori salmon with a sour cream dressing, roasted baby new potatoes and textures of broccoli.
Slow roast pork belly, stuffing lollipop, chargrilled leeks, Dijon mash
Poached Sea Trout with asparagus and mint hollandaise served with new potato cakes
Lamb three ways, rack of lamb, lamb samosa, seared loin, dauphinoise potatoes, wilted cabbage, pureed butternut with a lamb jus.

(All served with seasonal vegetables)

Desserts

Orange and almond cake with orange compote and vanilla custard
Lavender panacotta Rhubarb gel and honeycomb
Chocolate Delice, caramelized popcorn and a honeycomb crumb
Baked lemon cheesecake with a strawberry gel
Chocolate and toffee fondant with chocolate sauce and vanilla ice cream
Deconstructed Rhubarb crumble with vanilla ice cream
Mango Parfait, Raspberry gel, Chocolate crumb
Coconut panacotta with roasted pineapple and pureed pineapple
Raspberry tart with pistachio frangipane served with crème fraiche
Apricot and Vanilla soufflé
Peach melba on almond biscuit

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

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

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