

## 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) + **£3 supplement**  
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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