



SPRING & SUMMER MENU

Please select one choice per course for your entire party. Alternatives are available for your guests with dietary requirements.

Should you wish to offer your guests a choice of three options per course to pre-order from, please speak with your event coordinator who will confirm availability and advise the supplementary charges. Please note, choice menus cannot be accommodated in the Sky Lounge.

STARTERS

Tomato & roasted red pepper soup with winslade cheese (V)

Burrata cheese with broad beans, green peas, blackberries, radish and pea purée (V)

Ham hock terrine with gherkin ketchup, pickled vegetables and toasted sourdough

Pan fried mackerel fillet with Pink Fir potato salad, lemon mayonnaise and caviar

Ham hock croquette with mustard mayonnaise, rocket and apple and radish salad

Braised short rib with smoked salt, burrata and sourdough

Tian of crab with avocado purée, nasturtium and chilled spinach soup

Hot smoked trout with fennel and apple salad (DF)

Salad of heritage tomato with blackened cucumber, roasted spring onion and black onion seed (V)



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MAIN COURSES

Pan fried cod fillet with saffron fondant potato, Romanesco cauliflower, sauce vierge and lovage emulsion (GF)

Pan fried sea bass with Pink Fir potatoes, clams and asparagus

Pea and broad bean ravioli with cheese croquette, grana Padano sauce and chive oil (V)

Roasted corn-fed chicken breast with leek and potato terrine, poached asparagus and a thyme and red wine jus

Confit belly of pork with mashed potato, carrot purée and a baby apple and cider jus

Braised blade of beef with boulangere potato and peas with baby onions and lardons

Rump of lamb with confit belly, spelt, apricot purée and asparagus (£15 supplement)

Heritage tomato tatin with black garlic sauce, ricotta and confit golden beetroot (V)

Parsley and spring vegetable risotto with summer truffle and grated spenwood (V)

Fillet of bream with gnocchi, marinated tomatoes and pesto



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DESSERTS

Lemon meringue tart with mandarin sorbet (V)

Crème fraiche panna cotta with roasted apricots, apricot purée and lemon streusel (V) (GF)

Strawberry and clotted cream Eton mess (V) (GF)

Chocolate and rosemary tart with maldon salt and crystallised rosemary (V)

Pavlova with mango whipped ganache, passionfruit gel and poached mango (V)

Coconut and white chocolate mousse with strawberry sorbet (GF)

Cheese selection with crackers and apple ketchup (£5 supplement) (V)

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (GF) Gluten free (DF) Dairy free



SPRING & SUMMER MENU - VEGAN

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STARTERS

Tomato & roasted red pepper soup (GF)

Green & white asparagus with toasted almonds and French dressing (N) (GF)

Broad beans, green peas & blackberry salad with pea emulsion (GF)

Salad of heritage tomatoes with burnt cucumber and parsley purée (GF)

MAIN COURSES

Spinach & smoked almond cannelloni with grilled tenderstem broccoli (N)

Saffron potato with Romanesco cauliflower, butternut squash
and a coriander and mango salsa

Leek & potato terrine with grilled asparagus, avocado purée and watercress (GF)

Tomato tarte tatin with grilled cucumber and thyme & black garlic sauce

Wild garlic & Spring vegetable risotto (GF)

DESSERTS

Strawberry and cream Eton mess (GF)

Dark chocolate mousse with mango sorbet and passion fruit sorbet (GF)

Fresh fruit with candied fennel and orange, poached raspberry
and raspberry sorbet (GF)

Lemon cake with blueberry compote and lemon icing

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