

Collections

We have several fine dining experiences to work well for your event, to be enjoyed in the comfort of your chosen venue

Dine

high quality offering in a laid back dining style

Occasion

great for celebration parties and special events

Taster

elevated tasting experience

Feasting / Family

an atmosphere sharing, perfect for bring the table together and helping to create an atmosphere

Aperitifs and Amuse Bouche

optional extras to enhance your event

To include

chef on-site and waiting staff (as needed) to serve
crockery
cutlery
air-laid napkins (linen available)
cleaning of kitchen after use

Minimum spend/number applies to all packages



Dine

To Start

-
Rosemary and thyme focaccia
-

Mascarpone salmon roulade: rocket salad, lemon dill oil

Ham hock: pickled apple and fennel, grape chutney

Prawn and crayfish cocktail: avocado mousse, chive compressed cucumber, Marie rose

Chicken liver parfait: port jelly, grape chutney, mini brioche loaf

The Main

Roast beetroot wellington: chickpea, steamed hispy cabbage, apple rosti (vg)

Chicken supreme: whisky brined, chervil velouté, parmesan fondant potato, trimmed beans, braised carrot

Barbury duck: plum sauce, pickled blackberry, tenderstem, daupinoise potato

Gloucester old spot: overnight slow-cooked pork belly, parmentier potatoes, caramelised apple, tenderstem, brandy apple jus

Pudding

Grilled pineapple: rum chilli syrup, vanilla ice cream, pistachio cream (vg)

Mint chocolate torte: candied walnut, orange glaze

Pistachio cheesecake: honey, mascarpone, vanilla

White chocolate chip brownie: Biscoff crumb, espresso cream, forest fruit compote

-
petit fors

£70 +vat p/p

Occasion

To Start

-

Rosemary and thyme focaccia

Date and walnut bread

-

King scallops: pan fried, black pudding, apple cream sauce, pea puree

Goats cheese mille feuille: minted goats parfait, beetroot and almond cracker, beetroot ketchup, candied walnut crumb (Salon Culinaire Award Winning)

Crab ravioli: thermidor prawn sauce, samphire

Grilled polenta: overnight dried tomato, basil puree, Italian olive, basil crisp, caper cream sauce (vg)

Duck: cherry smoked, beetroot ketchup, crispy leek

The Main

Cod: braised aubergine, rosemary roast potatoes, samphire, bacon pine nut crumb

Beef fillet wellington: red wine jus, daupinoise potato, star anise fondant carrot, tenderstem

Lamb shoulder: lamb bon bon, leek spinach butterbean puree, torched figs

Roast aubergine: grilled polenta, roast Mediterranean veg, beetroot ketchup (vg)

Pudding

Strawberry mille feuille: Pimm's mint glaze

Coconut marquise: coconut and dark chocolate, mint tea, stemmed blueberries (vg)

Limoncello almond cake: raspberry coulis

Plum frangipane: creme fraiche

-

petit fors

£85+vat p/p

Tasting

£125

(sample menu)

7 Course

Sea Bass Tartare

pickled carrot, grapefruit gel

--

Truffled Stout Loaf

aged goats cheese (g/f)

--

Cherry Smoked Duck

beetroot ketchup, crispy leek (g/f)

--

Cod

samphire, braised aubergine, bacon and hazelnut crumb

--

Pork Belly

prawn and fennel verde risotto

--

Cheese

goats cheese, aged cheddar, grape chutney, sour dough toast

--

Coconut Marquise

coconut and dark chocolate, stemmed blueberry, chilled mint tea (g/f)

--

Wine Pairing £60

a selection of 5 glasses of wine to complement each course

Feasting / family style

A popular menu bringing guests together

Focaccia, chive caper aioli

Chestnut mushroom, walnut lasagne

Coconut prawn bon bon, sweet chilli glaze

Pork belly , prawn verde risotto

Tomahawk, salsa verde

Sea salt grilled broccoli

Bang bang cauliflower

Summer cake

Tarte tatin

£60

Amuse Bouche

Bacon, maple, cheddar scone

Chestnut mushroom truffle tart

Stilton caramelised red onion filo tart

Curried pumpkin veloute

Smoked Salmon mousse

Thai crab ball

Aperitifs

(available as mocktails)

Passion fruit mint, gin, Fever Tree tonic

Aperol spritz

Tonic elixir, vodka, lychee, cranberry, tonic

Lychee prosecco

Negroni

Limoncello

Hugo spritz, gin, elderflower, prosecco, soda water