

## MENU SELECTOR - DINNER

2 COURSES £50.00 PER PERSON | 3 COURSES £62.00 PER PERSON (INC. TEA, COFFEE &amp; PETIT FOURS)

## STARTERS

Marbled Pressing of Pork, Slow Baked Granny Smith, Burnt Orange Gel, Chicory Leaf (Su)

Award Winning Smoked Salmon, Lemon, Caper,  
Shallot, Mousse, Pea Shoots (M, F, Su)

Sweet Potato and Tomato Soup, Rustic Herb Oil (PB)

Breast of Smoked Duck, Asparagus, Honey Glazed Fig,  
Whipped Duck Mousse (M, E, Su)Butter Baked Plaice Fillet, Minted Crushed Peas,  
"Malted Batter Scraps", Tartar Butter Sauce (M, F, Su, G)

Pea and Mint Risotto, Green Chilli Arancini, Mustard Frills (PB, Su, G, Mu)

Chicken &amp; Leek Terrine, Pickled Shimeji, Leek, Shallot Puree (M, Su)

Black Truffle and Tunworth Tart, Tomato Oregano Sauce,  
Whipped Mascarpone, Watercress (M, E, G, So)Prawn & Crab Cocktail, Marie Rose Sauce, Avocado Mousse,  
Lemon, Caviar (supp. £6) (Cr, Su)Root Vegetable Roll, Pickled Shimeji, Shaved Radish,  
Girolles, Apple and Balsamic Puree (PB, Su)

## MAINS

*All meat and fish dishes served with seasonal vegetables and potatoes*Roasted Sirloin of 60-day Dry Aged Beef Sirloin, Yorkshire Pudding,  
Horseradish Sauce (£8 supp) (Su, M, G)7oz Scotch Beef Fillet, Béarnaise Sauce, Hand Cut Chips  
(£10 supp) (M, E, G, Su)

Herb Crumbed Squash, Moroccan Spice, Olive Oil Mash, Ratatouille (PB, G)

Devonshire Corn Fed Chicken Breast, Morel Cream Sauce (M, Su)

Wild Mushroom & Red Onion Puff Pastry Tart, Leeks, Pickled Shallot,  
Radish, Pea Shoot, Shaved Chestnut Mushroom (PB, G, Su)

Slow Roasted Rump of Lamb, Tomato Olive Jus (M, Su, Ce)

Slow Cooked Belly Pork, Braeburn Apple Puree, Crackling, Jus (M, Su, Ce)

Butter Grilled Sea Trout, Tomato and Anchovy Sauce (F, Su, M)

Seared Fillet of Stone Bass, Louis Roederer & Caviar Sauce,  
Freshly Steamed Clams (M, F, Su, Mo)Cauliflower "Steak", Caper & Shallot Emulsion,  
Crushed Beetroot & Potato, Spinach (PB, Su)

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## DESSERTS

Dark Chocolate & Honey Marquise, Passionfruit & Mango Sauce, Coffee Meringue  
(M, E, G, So)

Kir Royale Cheesecake, Milk Chocolate Cremeaux, Mini Meringues  
(M, E, G, So)

Warm Apple, Pear and Blackberry Crumble Tart, Light Vanilla Custard  
(M, E, G)

Selection of Sorbets and Vegan Ice Creams, Fresh Berries and Coulis  
(PB)

Poached Pineapple, Caramel Ice "Cream", Blueberries in Blackcurrant Sauce  
(PB, So, Su)

Classic Lemon Tart, Sweetened Crème Fraiche, White Chocolate Soil, Meringue  
(M, E, G, So)

Orange Blossom Crème Brulee, Orange Mascarpone, Spiced Biscuit  
(M, E, G)

Milk Chocolate and Praline Delice, Crystallised Hazelnut, Caramel Cream  
(M, E, G, N)

Plate of Fine English Cheeses, Dorset Crackers, Quince, Chutney (supp. £6.00)  
(M, E, Se, So, Ce, G, Mu)

## ENHANCEMENTS ON REQUEST

Cheese Course: Selection of award-winning cheeses from the British Isles  
£160 per slate (*whole cheeses to serve 10 persons*)  
(M, E, Se, So, Ce, G, Mu)

Cheese towers available and can be made bespoke to suit your group size  
– please enquire.

Sorbet Course: An additional palate cleanser for your party  
Elderflower & Lemon, Louis Roeder Champagne & Strawberry (Su),  
Kir Royale with Frozen Blackcurrant (Su), Garden Mint with Cucumber & Gin (Su),  
Apple & Pear - Tylney Orchard Special  
£6.00 per person

Please select a menu of one starter, one main course and one dessert for all guests.  
Alternative dishes can be provided for dietary requirements.

A choice menu, consisting of three starters, three main courses and three desserts  
is available at a supplement of £7.50 per person.

Please ensure a pre-order is returned to your event coordinator no later  
than two weeks prior to your event.

A discretionary 12.5% service charge will be added to your bill for all food and beverage  
services and will be shared by the entire team.