

## WEDDINGS & EVENTS FORMAL DINING MENU

#### STARTERS

King scallops, roasted cauliflower purée, pickled cauliflower, butter chicken porcini sauce, herb oil

Braised lamb bon bon, pea & mint purée, whipped feta, chorizo

FILLET OF HAKE, BLOODY MARY BUTTER, TOMATO CONSOMMÉ,
PICKLES & HERB OIL

Grilled asparagus, hollandaise, duck egg, crispy garlic, basil oil (v)

CORN FED CHICKEN BREAST, WILD MUSHROOM PURÉE, CELERIAC & PARSNIP REMOULADE, HERB OIL

Charred baby leeks, spring onion purée, whipped feta, toasted hazelnuts (v)

### MAINS

FILLET OF HALIBUT OR BEEF, BUTTERNUT SQUASH PURÉE, HASH BROWN,
MINTED PEAS, MISO BUTTER & CHORIZO OIL SPLIT SAUCE

Lamb two ways (loin fillet & crispy croquette), potato pave, madeira sauce, parsley mayonnaise, braised greens

Pan roasted duck breast, carrot purée, orange & ginger butter sauce, chinese cabbage, fondant potato & seasonal greens

Poached cod loin, potato pave, spiced cauliflower purée, butter & herb oil split sauce, seasonal greens

ALL DIETARY REQUIREMENTS CATERED FOR WITH SUITABLE ALTERNATIVES

# Pan fried fillet of salmon, Tuscan bean & Chorizo Stew, pistachio pesto, wild rice, tenderstem broccoli

MEDALLION OF PORK TENDERLOIN, NDUJA EMULSION, ROAST POTATO,
PICKLED APPLE, BALSAMIC GLAZE, SEASONAL VEGETABLES

CHICKEN BALLOTINE STUFFED WITH MUSHROOMS & BLACK PUDDING, PROSCIUTTO CRUMB, TRUFFLE MASH, GARDEN PEAS, PROSECCO SAUCE

Spiced coconut curry broth with roasted sea bass, basmati rice & bak choi. Garnished with chilli, coriander & spring onion

#### DESSERTS

Dark rum, vanilla & white chocolate panna cotta, Roasted pineapple, Red berry coulis, oat crumble

Dark chocolate ganache, chocolate soil, raspberry sorbet, toasted hazelnuts, chantilly cream

CLASSIC STICKY TOFFEE PUDDING WITH CHANTILLY CREAM

White chocolate & passionfruit meringue nest, hazelnuts, vanilla cream

Lemon mascarpone cream tartlet, candied macadamia, chocolate shavings

STICKY FIGS, HONEY BALSAMIC SAUCE, BISCUIT CRUMB,
VANILLA ICE CREAM, HONEYCOMB, CHOCOLATE SHAVINGS