

sample main courses

slow roasted Gloucester old spot pork belly with vanilla scented mash, apple and mint compote, watercress infusion

grilled Aberdeen angus ribeye steak, crushed potatoes, beetroot shallots and cashel blue butter

corn fed chicken breast on celeriac puree, blackberry reduction and a little tart of red pippin and Bosworth ash

roasted breast of anglaise chicken stuffed with dates and ginger jus

new forest barramundi wrapped in parma ham with roasted vine tomatoes, nicoise olive mash and basil oil

seared Loch Fyne salmon with honeyed fondant potatoes, warm bean salad and Glenmorangie cream

rump of Welsh mountain lamb on roasted parsnip crush with butternut and pistachio tartlet, pea and mint foam

lavender rubbed leg of lamb with orange and red wine glaze, soft polenta and fine green beans

roasted rump of Yorkshire beef on mashed potatoes with carrots, spinach and horseradish jus

pan fried scottish salmon with herb risotto, apple and fennel foam, micro leaves and crisped leeks

fillet of Tamworth pork, granny smith and raisin compote with gewürztraminer, savoy cabbage, cider cream and apple crisp

confit Gressingham duck on sage scented broad beans, pumpkin puree and parma ham brittle



Enquiries:

Please contact us with your event details and we will be happy to provide you with a full proposal and our current menu selection.

In line with our sustainability policy our focus is on seasonality and local produce so our menu selection is continually evolving.

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