

Fine Dining Menu

Starters

Seasonal soup...

- WINTER...Honey roasted butternut squash and thyme (g.f,veggie,d.f)
- SPRING...Chantenay Carrot soup with coriander dumpling (veggie,vegan,d.f)
- SUMMER...Oven roasted plum tomato and basil puree (veggie,Vegan,d.f)
- AUTUMN...Creamed Leek and Potato spiked with watercress (veggie,g.f)

Further starters...

Warm French onion and thyme tart, seasonal leaves and Balsamic fig chutney (veggie)

Watermelon and Feta cheese salad, Kalamatta olives, salted pumpkin seeds (g.f,veggie)

Hot cured Smoked Salmon, soft boiled egg, Caperberries finished with a soft herb mayonnaise (g.f)

Prawn and Crayfish tail served with a Waldorf salad and saffron infused dressing (g.f)

Selection of cured antipasti meats with oven dried cherry tomatoes, baby Mozzarella and pickles served on a sour dough croute.

Smoked Gressingham Duck breast, Sesame potato and Oriental plum sauce dressing (d.f)

Chicken and wild mushroom parfait, homemade butter brioche topped with tomato and smoked paprika chutney

Main Course

Sweet potato, butternut squash and chickpea Tagine, Pomegranate, pistachio and pine nut cous cous (Vegan,Veggie,g.f,d.f)

Herb Polenta croute, chargrilled Mediterranean vegetables, black olive, passata and Basil puree (Vegan,veggie,g.f,d.f)

Salmon fillet en croute filled with baby spinach and button mushrooms accompanied with new potatoes and Béarnaise sauce

Roast breast of chicken, sage and onion pithivier, creamed mash, braised onions and minted peas and sherry cream sauce

Chicken wrapped in Parma ham and sage, Hasselback potato and roasted root vegetables (g.f)

Slow braised blade of beef presented on grain mustard mash, baby silver onions, mushrooms, green beans and rich red wine sauce (g.f)

Twice cooked Pork belly, bubble and squeak potato, crispy bacon stuffed apple fondant

Herb crusted lamb cutlet, slow braised neck fillet, buttery fondant potato and sticky red cabbage

Desserts

Double chocolate mousse encased in a chocolate lattice finished with salted caramel sauce
(g.f,veggie)

Warm nutty Chocolate brownie local double vanilla ice cream and hot chocolate
sauce(veggie)

Saint Clements flavoured posset and raspberry butter shortbread (veggie)

Meringue filled with vanilla mascarpone cream, fresh strawberries and passion fruit sauce
(g.f,veggie)

Summer berries set in Elderflower and Prosecco jelly, accompanied by stem ginger ice cream

Steamed toffee, banana and walnut sponge pudding, toffee sauce, lightly whipped cream
(veggie)

Chef's assiette depending on the season and customer preferences.

Cheese and biscuits, chutney and grapes(Veggie).

Cheese Platters are available at £70.00 and are served with a selection of savoury biscuits,
celery, grapes and chutneys and are suitable for 10 guests

Please select one menu choice and one vegetarian option on behalf of your guests.

Freshly-brewed coffee, tea and after-dinner chocolates are served at the end of your meal

**All dishes are subject to availability. If you have any dietary requirement or allergies please
speak with a member of staff who will be able to assist you**

**Whilst we take all reasonable precautions to prevent cross-contamination of food products,
we cannot guarantee that trace amounts of known allergens remain absent from food
products upon service.**