

Gala Dinner

Combining fresh and delicate flavours, our chefs have created the perfect dishes to complement your event

Choose one from each course for your group to enjoy

Starters

Spiced parsnip velouté v
with onion bhaji and poppadum

Sweet plum tomato v
with buffalo mozzarella, cherry tomatoes and bocconcini salad, balsamic reduction and herb oil

Norwegian prawn cocktail
on a baby gem salad, shredded cucumber and grilled sourdough bread

Tomato and kale soup v
with gnocchi and basil pesto

Cheddar cheese and chive soufflé v
slow-baked plum tomatoes, watercress, white onion puree and herb oil

Chicken liver and clementine parfait
with plum chutney and toasted granary bread

Pressed chicken, mango and chilli terrine
with crispy coated avocado, smoked sweet pepper pesto and mango yoghurt

Melon, avocado and pink grapefruit salad ve
with a raspberry vinaigrette

Duo of smoked beetroot, goat's cheese fromage blanc v
fennel, apple and pumpkin seed salad

Sundried tomato and red lentil pâté ve
mixed leaf salad, apple and ale chutney and toasted granary bread

Upgrade

for £5.00 per person

Red pepper, goat's cheese and parma ham bruschetta
with a rocket salad and duo of pesto dressing

Warm home smoked salmon
fennel and red onion 'slaw, horseradish crème fraîche and watercress

Mushroom ravioli v
with asparagus, lemon, cashew nut and black pepper butter

Smoked salmon mousse
with a grain mustard and dill centre, marinated cucumber and herb oil

Pumpkin tortellini v
roasted butternut, brown sage butter sauce and toasted almonds

Melon and prosciutto ham
with hard cheese shavings and herb oil





Mains

Pan-fried chicken breast

tarragon potato puree, panache of summer vegetables, light smoked bacon jus

Pave of beef Bourguignon

Gruyère dauphinoise, French beans, Bourguignon braising liquor

Roast lamb rump

herb crust, dauphinoise potatoes, grilled ratatouille of vegetable and black olive jus

Roast chicken breast wrapped in bacon and sage

mushroom arancini, sautéed spinach, maple glazed chantenay carrots

Roast pork fillet

grain mustard dauphinoise, grilled fennel, pumpkin tortellini, French beans and sage sauce

Pan-fried stuffed chicken breast

with basil and goat's cheese, Mediterranean potato puree and a roasted garlic and pepper jus

Wild mushroom risotto v

with poached asparagus and shaved vegetarian hard cheese

Pumpkin tortellini v

rocket salad, lemon and sage butter with toasted almonds

Mille feuille of aubergine v

tomato, basil and mozzarella with a sweet tomato coulis

Spaghetti of vegetables ve

with a light vegetable and aniseed beurre blanc, sesame crisps and green pea puree

Flavours of mushroom v

arancini, crispy oyster and tortellini, grilled fennel, butternut puree, sautéed spinach and mushroom veloute

Sweet potato, basmati rice and roasted leek strudel ve

with butternut and celeriac purees, sautéed spinach and thyme beurre blanc

Upgrade

for £10.00 per person

Oven-baked fillet of salmon

with a herb crust, sautéed freekeh, tenderstem broccoli, asparagus and a smoked garlic and tomato coulis

Grilled fillet of beef

with crispy oyster mushroom, polenta 'chip', smoked plum tomato, French beans and a brandy and black pepper sauce

Rack of lamb

coated in a herb crust with ratatouille vegetables, dauphinoise potatoes and a roasted onion jus

Desserts

Vegan chocolate and almond tart **ve**
*with vegan vanilla ice cream
and raspberry coulis*

Pave of chocolate textures
*chocolate brownie base, crisp milk chocolate
praline, chocolate truffle mousse, glazed
raspberries and vanilla ice cream*

Crème caramel bavarois
*with raspberry cream, fresh raspberries
and a raspberry sorbet*

French apple tarte tatin
with caramel sauce and vanilla ice cream

Lemon meringue tartlet
*with raspberry cream, raspberry
coulis and fresh raspberries*

Warm pear and almond tart
*with rum and raisin ice cream
and vanilla sauce anglaise*

Plate of raspberry flavours
*raspberry mousse, raspberry cream,
fresh raspberries and a raspberry sorbet*

Opera
*delice of coffee and chocolate, vanilla
ice cream and rich chocolate sauce*

British cheese platter
*£3.00 supplement per person.
Or, enjoy as a fourth course
for £7.95 per person*

*A combination of Blacksticks Blue, chive and
onion Double Gloucester, rosary ash
and Somerset Brie served with black grapes,
Granny Smith apples, Quince Jelly,
grapes and water biscuits**

**A selection of teas, including fruit and herbal,
and freshly-brewed coffee will be served
following your meal**

**Can be ordered as an individual platter for one
person or for the whole table*



Allergies

We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products.

Full allergen information from items on our menu is available upon request.

Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your Server.

Due to the presence of various allergens in our kitchen, we cannot eliminate all risk of cross contamination.

All dishes may contain ingredients not listed in the menu description. Some of our meat/fish dishes may contain bones.

To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize.

Please be aware we do use a considerable amount of nuts in this kitchen.