

# SPRING SEASONAL MENU



## SPRING SEASONAL MENU

LUNCH | DINNER: MARCH, APRIL, MAY  
FOR 15 - 140 PEOPLE

£25.00 PER PERSON | TWO COURSE  
£30.00 PER PERSON | THREE COURSE

### STARTERS: CHOOSE TWO

Pressed ham hock and confit chicken terrine, pickled vegetables, sourdough croute  
Smoked peppered mackerel pate, remoulade, toasted sour dough  
Wild garlic and potato soup, chive crème fraiche (V/GF)  
Asparagus, cured ham, soft poached egg, hollandaise sauce (GF)  
Salmon and dill fishcake, wild rocket, tartare sauce

### MAINS: CHOOSE TWO

Saddle of lamb, ratatouille vegetables, baby spinach, boulangère potatoes, mint and rosemary jus (GF)  
Fillet of sea bream, aubergine caviar, red pepper, green beans, roasted new potatoes, lemon butter sauce (GF)  
Pave of salmon, fine beans, garden peas, parmenter potatoes, hollandaise sauce (GF)  
Chicken supreme, spring greens, confit chicken leg, fondant potato, light chicken jus (GF)  
Potato gnocchi, ratatouille vegetables, baby spinach, basil oil (V)

### DESSERTS: CHOOSE TWO

Glazed lemon tart, raspberry gel, raspberry sorbet  
Chocolate tart, confit orange ice cream  
Rhubarb panna cotta, ginger shortbread  
Sticky toffee pudding, butterscotch sauce, clotted cream  
Cheese plate, chutney and biscuits

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

Gluten-free, dairy free options available on request.

All prices are inclusive of VAT at the current rate of 20%.

# SUMMER SEASONAL MENU



## SUMMER SEASONAL MENU

LUNCH | DINNER: JUNE, JULY, AUGUST  
FOR 15 - 140 PEOPLE

£25.00 PER PERSON | TWO COURSE  
£30.00 PER PERSON | THREE COURSE

### STARTERS: CHOOSE TWO

Heritage tomato salad, basil, mozzarella, balsamic (GF/V)  
Sesame seed panko crab cake, chili and tomato salsa (GF)  
Prawn, crayfish and avocado salad (GF)  
Ham hock croquette, poached egg, hollandaise sauce  
Garden pea and mint soup, pea shoots, crème fraiche (GF/V)

### MAINS: CHOOSE TWO

Herb crusted Loin of Brixham cod, baby spinach, pea velouté, confit onion, pea shoots (GF)  
Lemon and thyme roasted chicken breast, tender stem broccoli, fondant potato, pancetta crisp, chasseur sauce (GF)  
Seabass fillet, baby spinach, fine beans, thyme roasted new potatoes, tomato and herb salsa (GF)  
Barberry duck breast, dauphinoise potatoes, rainbow chard, roast carrot, thyme and orange sauce (GF)  
Goats cheese, red pepper and spinach tart, pesto and rocket salad (V)

### DESSERTS: CHOOSE TWO

Summer pudding with clotted cream  
Eton mess  
Mango panna cotta, passion fruit sorbet  
Chocolate mud pie, caramel sauce, vanilla seed ice cream  
Cheese plate, chutney and biscuits

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

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## AUTUMN SEASONAL MENU

LUNCH | DINNER: SEPTEMBER, OCTOBER, NOVEMBER  
FOR 15 - 140 PEOPLE

£25.00 PER PERSON | TWO COURSE

£30.00 PER PERSON | THREE COURSE

### STARTERS: CHOOSE TWO

Butternut squash and sweet potato soup, crème fraiche (V, GF)

Pressed duck leg terrine, orange gel, pistachio, brioche toast

Gin cured salmon fillet, cucumber gel, horseradish, watercress salad (GF)

Slow cooked pork belly, apple puree, creamed potato, five spice jus (GF)

Goats cheese mousse, pickled beetroot, candied walnuts, beetroot dressing (V, GF)

### MAINS: CHOOSE TWO

Monkfish tail bourguignon, mushrooms, pancetta, spinach, fondant potato, red wine jus

Pork tenderloin, prosciutto ham, apple puree, cavolo nero, boulangère potato, braised shoulder, cider sauce

Thyme roasted chicken supreme, dauphinoise potatoes, winter greens, chestnut mushroom and brandy cream sauce (GF)

Fillet of salmon, tender stem broccoli, confit carrot, roasted new potatoes, sauce vierge (GF)

Roasted butternut squash, caramelized red onion, tenderstem broccoli, fondant potato, tomato and herb salsa (V)

### DESSERTS: CHOOSE TWO

Blackberry parfait, spiced apple gel, toasted oats, vanilla cream

Dark chocolate delice, caramel ice cream, praline

Brioche treacle tart with clotted cream

Poached pear, cinnamon biscuit, vanilla seed ice cream

Selection of cheese, biscuits, grapes and chutney

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## WINTER SEASONAL MENU

LUNCH | DINNER: JANUARY, FEBRUARY  
FOR 15 - 140 PEOPLE

£25.00 PER PERSON | TWO COURSE  
£30.00 PER PERSON | THREE COURSE

### STARTERS: CHOOSE TWO

Parsnip and apple soup, parsnip crisps (GF/V)  
Wild mushroom arancini, tomato and basil ragout (V)  
Game terrine, fig and grape chutney, sour dough croute  
Smoked haddock fish cake, tartare sauce, wild rocket  
Goats cheese mousse, fig and pear salad, candied walnuts (GF/V)

### MAINS: CHOOSE TWO

Beef bourguignon, pancetta, Dijon potato puree, roasted root vegetables, red wine sauce (GF)  
Slow roast pork belly, bacon and cabbage, apple puree, glazed carrot, pork crisp, dauphinoise potatoes, cider jus (GF)  
Bouillabaisse of salmon, new potatoes, spinach, fine beans, garlic and saffron crouton  
Steamed fillet of cod, confit potatoes, roasted winter vegetables, lemon butter sauce (GF)  
Wild mushroom, spinach and chestnut Wellington, roasted baby vegetables, chervil butter sauce (V)

### DESSERTS: CHOOSE TWO

Pear and anise tartin, compressed pear, hazel nut praline (V)  
Marmalade brioche bread and butter pudding, orange glaze, vanilla seed ice cream (V)  
Warm chocolate brownie, salted caramel ice cream (V)  
Vanilla crème brulee (V)  
Selection of cheese, biscuits, grapes and chutney

MEMBERS: 10% DISCOUNT APPLIES WHEN PAYING ON MEMBER'S CARD

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