



DINING MENUS 2025

Seasonal and sustainable menus created by our award-winning chefs
Catering for all group sizes, from small private dining to large banquets for 400+

RELAXED FAMILY STYLE DINING

STARTER

SHARING PLATTERS

Select two platters to be served as a 50/50 split

Chickpea falafel, beetroot and mint houmous, cucumber, radish and pomegranate salad with toasted flatbread (VG)

Antipasti – marinated bocconcini with basil pesto, olives, sun-blushed tomatoes, artichokes and roasted pepper salad, toasted flatbread (V)

Smoked trio of fish – smoked mackerel, trout and salmon with aioli, pickled cucumber and rocket salad, toasted flatbread

Chicken and apricot terrine, apple and cider chutney, rocket, toasted flatbread

MAIN

BOWL FOOD

Select one main

Keralan vegetable and tofu curry (VG) or Keralan chicken curry – served with coconut rice

Red lentil, chickpea and butternut squash tagine (VG) or Chicken, chickpea and butternut squash tagine – served with a lemon, mint and garlic dressing and pomegranate and coriander couscous

Cumberland Quorn sausages (VG) or Cumberland sausages – served with caramelised red onion gravy, roasted roots and colcannon potatoes

Butternut squash and haricot bean stew (VG) or Braised shoulder of pork with cider and sage cream sauce – served with roasted roots and herbed new potatoes

DESSERT

SHARING PLATTERS

Select two desserts to be served as a 50/50 split

Glazed lemon tart with a fruit coulis (VG)

Salted caramel chocolate brownie with pouring cream (VG)

Chocolate cheesecake served with pouring cream (VG)

Selection of mini cakes, tarts and éclairs (VG/V)

Fresh fruit salad (VG)

Two courses £29.00 pp

Three courses £35.00 pp

Minimum of 50 people
Prices inclusive of VAT



VG - Vegan
V - Vegetarian

Additional Fairtrade
tea and coffee
£4.00 per person

Menu choices and
dietary requirements
are required no later
than 14 days prior to
your event



GALA DINNER MENU

AUTUMN / WINTER 2025 (SEPT-FEB)

Superior menus for those special occasions select two starters, two mains and one dessert

STARTERS

Smashed chickpea with green lentil tabbouleh, sumac houmous, pickled pink onions (VG)

Crumbled feta with harissa roasted carrots, pomegranate, dukka, orange and nigella dressing (V*)

Beetroot cured salmon with pickled cucumber and horseradish crème fraiche

Chicken & apricot terrine with pickled carrot and caramelised red onion chutney

MAINS

Slow roasted aubergine with Moroccan spiced cous cous and a garlic and tahini dressing (VG)

Roasted flank steak with pulled mushrooms, smoked celeriac purée sweet potato fondant and a gherkin gravy (VG)

Wild mushroom arancini with butternut squash and white bean ragout gremolata and Parmesan (VG)

Fillet of seabass with winter greens, creamed potato and dill velouté

Roasted fillet of chicken with butternut squash purée, garlic confit potato, roasted roots and chicken jus

Pressed West-Country pork belly with pancetta, creamed potato, seasonal vegetables and a Sandford Orchard cider pork jus

Elston Farm reared venison loin** with bacon, roasted roots, savoy cabbage fondant potato and juniper jus

DESSERTS

Chocolate and caramel tart with vanilla ice cream (VG)

Warm sticky toffee pudding with vanilla ice cream and toffee sauce (VG)

Vanilla panna cotta with blackberries and caramelised white chocolate (V*)

Seasonal Eton mess - crushed meringue with fruit and whipped cream (V*)

Baked vanilla cheesecake with honey roasted cinnamon figs (V*)

Two courses £42.00 per person

Three courses £46.25 per person

**Supplement £7.00
Minimum of 50 people
Prices inclusive of VAT

VG) - Vegan
(V) - Vegetarian
(V*) - Vegan option available

Additional Fairtrade tea and coffee
£4.00 per person

Menu choices and dietary requirements are required no later than 14 days prior to your event



GALA DINNER MENU

SPRING/SUMMER 2025 (MAR-AUG)

Superior menus for those special occasions select two starters, two mains and one dessert

STARTERS

- Smashed chickpea and green lentil tabbouleh, sumac houmous, pickled pink onions (VG)
- Crumbled feta, harissa roasted carrots, pomegranate, dukka, orange and nigella dressing (V*)
- Beetroot cured salmon, pickled cucumber, horseradish crème fraiche
- Ham hock terrine, pea purée, pickled carrot, tarragon emulsion
- Smoked chicken tart, cos lettuce, parmesan, truffle, asparagus and pea salad

MAINS

- Slow roasted aubergine with Moroccan spiced couscous and a garlic and tahini dressing (VG)
- Roasted flank steak with pulled mushrooms, smoked celeriac purée, sweet potato fondant and gherkin gravy (VG)
- Sun-blushed tomato, olive and mozzarella arancini with a spiced tomato and rosemary sauce, pimento, rocket and crispy capers (V*)
- Roasted fillet of sea bream with seasonal greens, herbed crushed new potatoes and a chive velouté
- Roasted fillet of chicken with a lemon and thyme crumb, seasonal vegetables fondant potato and a chicken jus
- Roasted loin of lamb**, with seasonal vegetables, confit potato, lamb jus and chive oil

DESSERTS

- Chocolate cheesecake with mango and passion fruit (VG)
- Lemon tart with raspberry sorbet (V*)
- Strawberry panna cotta with caramelised white chocolate and vanilla shortbread (V*)
- Salted caramel parfait with vanilla ice cream and toffee popcorn (V*)
- Seasonal Eton mess - crushed meringue with fruit and whipped cream (V*)

Two courses £42.00 pp
Three courses £46.25 pp

**Supplement £7.00

Minimum of 50 people
Prices inclusive of VAT

(VG) - Vegan
(V) - Vegetarian
(V*) - Vegan option
available

Additional Fairtrade
tea and coffee
£4.00 per person

Menu choices and
dietary requirements
are required no later
than 14 days prior to
your event