



Banqueting Set Menu

Selection of bread rolls with butter

STARTER

Pea, courgette and pancetta soup
Mango and radicchio fresh water prawn cocktail
Heritage tomatoes, mozzarella, avocado, pine nut and rocket salad with basil oil dressing (V)

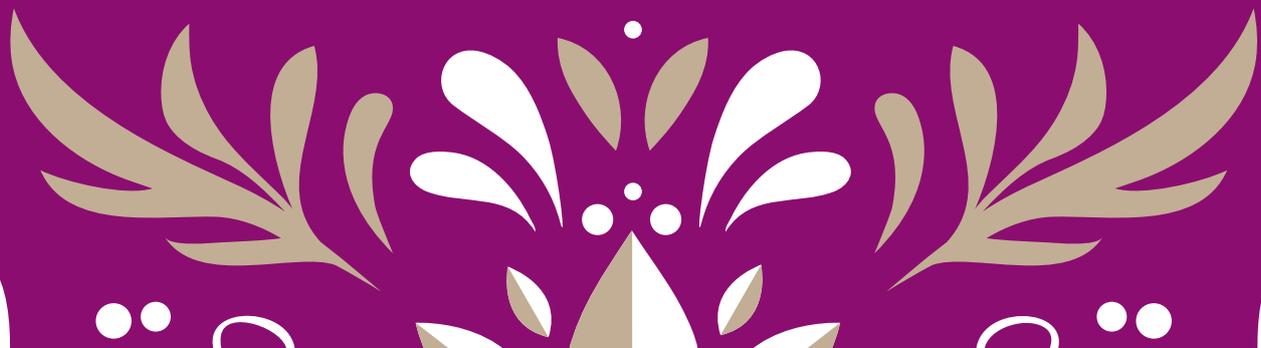
MAIN

Corn fed chicken, creamed parmesan polenta, pepperonata and jus
Roast Salmon, butter bean stew, artichokes and Swiss chard
Wild boar, fennel and veal meatballs, 'Nduja spiced tomato sauce served with pappardelle egg pasta
Red skin potato gnocchi, wild mushroom, Taleggio and blue cheese (V)

DESSERT

Eton mess crushed Meringue summer berries and cream (V)
Chocolate brownie vanilla pod ice cream (V)
Freshly sliced fruits and berries (V)

For those with dietary or food allergies, please ask to speak to a member of the team.
Prices include V.A.T. at the current rate where applicable
A discretionary service charge of 12.5% will be added to your bill.





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Cream of Smoked chicken veloute, with summer truffle salsa
Scottish smoked salmon, capers berries, keta caviar, and crème fraiche
and olive crostini

Slow roast peppers, prosciutto, wild rocket and ricotta cheese (V)

MAIN

Roast Beef sirloin, toasted parmesan gnocchi, aubergine sauce, parmigiana
and salsa Verdi

Roast seabream, clams with cauliflower cream, Kent asparagus and
pickled woodland mushrooms

Roast Barbary Duck breast, sweet corn fritters, braised chicory and kumquats
Sweet potato, and goats and spinach strudel served with tender steam broccoli
and hollandaise (V)

DESSERT

Rhubarb and raspberry fool with crushed almond granola (V)

Passion fruit and Lemon tart (V)

Frangipane peach tart with mascarpone (V)

Tea and coffee with petits fours

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