

# PLATED PACKAGE MENU

£110 PER PERSON

*Curate your own menu by choosing three options per course.*

## STARTERS

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **V**  
BURRATA, CHARRED FIGS, PROSCIUTTO CRUDO, SPICED HONEY WITH CANDIED WALNUTS **\*V**  
CONFIT LEEKS, COMTÉ EMULSION WITH TOASTED HAZELNUTS **V, GF**  
HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE, GF**  
SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE  
CURED SEA TROUT, PICKLED BLACKBERRIES, BUTTERMILK DRESSING WITH RYE CRISPS  
CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF**  
VENISON TARTARE, CAPER AIOLI, WHIPPED EGG YOLK, HORSERADISH WITH BEETROOT SHARD **DF**

## MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE**  
PUMPKIN & RICOTTA RAVIOLI, CALABRIAN CHILLI SAUCE, CRISPY KALE WITH SAGE PANGRATTATO **V**  
PAN-SEARED HALIBUT, SALSIFY, KETA, DILL AND CAPER BEURRE BLANC WITH BRONZE FENNEL **GF**  
SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVALO NERO **GF**  
GLAZED CHICKEN, TRUFFLED POLENTA, PICKLED GIROLLES WITH TARRAGON SAUCE **GF**  
SEARED DUCK BREAST, PISTACHIO, PICKLED FENNEL, CHERRY GLAZE WITH CHARRED ORANGE **GF, DF**  
BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, SPROUT TOPS WITH CRANBERRY CHUTNEY **GF DF**  
BRAISED OX CHEEK, CELERIAC PURÉE, CRISPY ONION WITH PORT JUS **GF £10 SUPPLEMENT**

## DESSERTS

BITTER CHOCOLATE CRÉMEUX HAZELNUT PRALINE, CRANBERRIES WITH SALTED MILK ICE CREAM **V**  
APPLE TERRINE CALVADOS CARAMEL, FEUILLETINE CRUMBLE WITH BROWN BUTTER ICE CREAM **V**  
CHESTNUT & VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V GF**  
TONKA BEAN PANNA COTTA SPICED PEAR WITH FLAKED ALMONDS **VE GF**

**ADD ON ART YARD CHEESE PALETTE £12**



## SHARING STYLE SET MENU FOR GROUPS OF 6+ £100 PER PERSON

HOUSE FOCACCIA,  
caramelised onion with black truffle hummus **V**

HARISSA-GLAZED CARROTS,  
whipped oat cream with crispy chickpeas **VE GF**

CRISPY PORK BELLY  
caramelised apple and miso purée with pickled kohlrabi **GF**

SLOW-COOKED SALMON  
white bean and chorizo ragout with crispy cavalo nero **GF**

GLAZED CHICKEN  
ruffled polenta, pickled girolles with tarragon sauce **GF**

WILD MUSHROOM RISOTTO  
charred corn purée, tarragon with artichoke crisps **VE**

SEASONAL LEAVES with house dressing **VE GF**

FRENCH FRIES | plain | spiced | truffled **\*GF**

TONKA BEAN PANNA COTTA  
spiced pear with flaked almonds **VE GF**

SALTED MILK ICE CREAM **V**



# A SHARING STYLE SET MENU FOR GROUPS OF 6+

## £110 PER PERSON

HOUSE FOCACCIA,  
caramelised onion with black truffle hummus **V**

HARISSA-GLAZED CARROTS,  
whipped oat cream with crispy chickpeas **VE GF**

CURED SEA TROUT  
Pickled blackberries, buttermilk dressing with rye crisps

CRISPY PORK BELLY  
caramelised apple and miso purée with pickled kohlrabi **GF**

WILD MUSHROOM RISOTTO  
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED HALIBUT  
salsify, keta, dill and caper beurre blanc with bronze fennel

BALLOTINE OF TURKEY  
pancetta, sage jus, sprout tops with cranberry chutney **GF DF**

SHAVED CABBAGE apple and fennel slaw with tahini and orange dressing **VE GF**

CHARRED BROCCOLI ranch labneh with puffed wild rice **GF**

FRENCH FRIES | plain | spiced | truffled **\*GF**

BITTER CHOCOLATE CRÉMEUX HAZELNUT PRALINE  
cranberries with salted milk ice cream **V**

CHESTNUT & VANILLA CHEESECAKE  
with mulled wine poached plum **V GF**



## A SHARING STYLE SET MENU FOR GROUPS OF 6+ £120 PER PERSON

HOUSE FOCACCIA,  
caramelised onion with black truffle hummus **V**

BURRATA  
charred figs, prosciutto crudo, spiced honey with candied walnuts **\*V**

HARISSA-GLAZED CARROTS,  
whipped oat cream with crispy chickpeas **VE GF**

SEARED SCALLOPS  
parsnip purée with house x.o. sauce

VENISON TARTARE  
caper aioli, whipped egg yolk, horseradish with beetroot shard **DF**

WILD MUSHROOM RISOTTO  
charred corn purée, tarragon with artichoke crisps **VE**

PAN-SEARED HALIBUT  
salsify, keta, dill and caper beurre blanc with bronze fennel

SIRLOIN STEAK  
Cafe de Paris sauce with sauteed greens **GF**

SEASONAL LEAVES with house dressing **VE GF**  
SHAVED CABBAGE apple and fennel slaw with tahini and orange dressing **VE GF**

CHARRED BROCCOLI ranch labneh with puffed wild rice **GF**

FRENCH FRIES I plain I spiced I truffled **\*GF**

APPLE TERRINE  
Calvados caramel, feuilletine crumble with brown butter ice cream **V**

CHESTNUT & VANILLA CHEESECAKE  
with mulled wine poached plum **V GF**



## CANAPÉ MENU

4 CANAPÉS FOR £24   5 CANAPÉS FOR £28   6 CANAPÉS FOR £32

\*minimum 10 people, minimum 4 canapés

\*£6 each individual canapé

### COLD

HONEY-GLAZED FIG CROSTINI WITH WHIPPED FETA **V**

BEETROOT HUMMUS CONES, POMEGRANATE SEEDS WITH PISTACHIO **VE**

YELLOWFIN TUNA CRUDO, SESAME CRACKER WITH BLOOD ORANGE GEL **DF**

SEA TROUT COCKTAIL BOATS, PICKLED CUCUMBER WITH DILL EMULSION **GF DF**

VENISON TARTARE, POMME ANNA, CAPER AIOLI WITH TRUFFLE **GF**

DUCK LIVER PARFAIT, TOASTED BRIOCHE WITH SPICED PEAR CHUTNEY

### HOT

GRUYÈRE CHEESE TARTLET, TOMATO CHUTNEY WITH CANDIED WALNUT **V**

WILD MUSHROOM ARANCINI WITH TARRAGON EMULSION **VE**

QUEEN SCALLOPS, PARSNIP PURÉE, HOUSE X.O. SAUCE WITH BOTTARGA

COD BITES, PICKLED RED ONION WITH SAFFRON AIOLI **DF**

GLAZED PORK BELLY SKEWER WITH COMPRESSED APPLE **GF DF**

HAM HOCK CROQUETTES, BRIE WITH CRANBERRY SAUCE

### SWEET

DARK CHOCOLATE SHELL, PISTACHIO CREAM WITH GRIOTTINE CHERRY **GF**

VANILLA CHEESECAKE, BISCOFF CRUMBLE WITH MULLED WINE PLUMS IN SHOT GLASS **V**

MINI APPLE AND BERRY CRUMBLE WITH CHANTILLY CREAM **V**

CHARRED PINEAPPLE SKEWER, RUM CARAMEL WITH WHIPPED COCONUT CREAM **VE GF**



## ENHANCEMENTS

### WELCOME DRINKS

- Two welcome drinks (Prosecco or mulled wine) +£10
- One welcome cocktail (from list below) +£10
  - Two welcome cocktails +£15
- One welcome drink (Champagne) +£15
- Two welcome drinks (Champagne) +£30

### CANAPÉS ON ARRIVAL

- 4 per person +£24
- 5 per person +£28
- 6 per person +£32

## SEASONAL COCKTAILS

MULLED NEGRONI Gin, Campari, sweet vermouth, red wine, falernum liqueur, sloe gin

GINGERBREAD OLD FASHIONED Maker's Mark bourbon, caramel syrup, ginger liqueur, Angostura bitters

KIR ROYALE Crème de cassis topped with sparkling wine

DARK & STORMY Dark rum, Angostura bitters, lime juice, ginger beer

## WINES

### WHITE

|                                                                            | Bottle | 1 Glass |
|----------------------------------------------------------------------------|--------|---------|
| Vinuva Organic Pinot Grigio<br>Delle Venezie, Italy                        | £36    | £10     |
| Kleine Zalze Vineyard Selection Chenin Blanc<br>Stellenbosch, South Africa | £44    | £12     |
| Vidal Sauvignon Blanc<br>Marlborough, New Zealand                          | £46    |         |
| Chateau Ste Michelle Dry Riesling<br>Washington State, USA                 | £48    |         |
| Gerard Bertrand Héritage Chardonnay<br>Occitane, France                    | £52    |         |
| Paco & Lola Albariño<br>Rías Baixas, Spain                                 | £58    |         |

### RED

|                                                                                  | Bottle | 1 Glass |
|----------------------------------------------------------------------------------|--------|---------|
| Vinuva Organic Nero d'Avola DOC<br>Sicilia, Italy                                | £36    | £10     |
| Short Mile Bay, Shiraz<br>South Eastern Australia                                | £38    | £11     |
| Barnabe Oak Aged Pinot Noir<br>IGP Pays d'Oc, France                             | £42    |         |
| Familia Zuccardi Brazos Malbec<br>Uco Valley, Mendoza, Argentina                 | £48    |         |
| Chateau La Croix Ferrandat<br>St-Emilion, France                                 | £58    |         |
| Chateau Ste Michelle Columbia Valley<br>Cabernet Sauvignon Washington State, USA | £62    |         |

### ROSE

|                                                       |     |     |
|-------------------------------------------------------|-----|-----|
| La Maglia Rosa Pinot Grigio Blush<br>IGT Pavia, Italy | £36 | £10 |
| Côtes de Provence Rosé,<br>Mirabeau, France           | £58 |     |

### BEERS & CIDER

|                                         | Bottle 330ml |
|-----------------------------------------|--------------|
| Peroni Nastro Azzurro Lager 5%<br>Italy | £6.5         |
| Freedom Pale Ale 4%<br>England          | £7           |
| Curious Apple Cider 5.2%<br>England     | £7           |

### SPARKLING WINE & CHAMPAGNE

|                                                     |     |     |
|-----------------------------------------------------|-----|-----|
| Pontebello Prosecco,<br>Italy                       | £45 | £10 |
| Taittinger Brut Reserve<br>Reims, Champagne, France | £90 | £19 |