

BUSINESS LUNCH MENU AUTUMN & WINTER



Seated three course lunch with preset starter. Includes post lunch tea, coffee and petit fours

Minimum of 20 guests - One hour only

Please select one dish from each course to be served to all guests

Starters

Confit of Scottish salmon, roast salmon dashi, cream cheese, rye bread and pickles

Roast ballotine of chicken, miso and sweetcorn purée, bacon jam and wild mushrooms

Courgette "lasagne" fresh herb and pistachio salad, basil and courgette purée

All starters are served with a selection of sliced artisan breads and unsalted English butter

Main Courses

Roast picanha beef, sobrasada and potato terrine, roast garlic and parsley purée, smokey chorizo sauce

Roasted breast of guinea fowl, truffled chestnut and parsnip purée,
spiced leg meat sausage roll, green cabbage choucroute

Roast fillet of seabass, fish curry, pomme sablé and slow cooked bantam egg

Tandoori butternut squash, roast sage and cumin butter, goats curd and poppadum crumble

Desserts

Rum roasted pineapple, lime syrup sponge, orange and chilli meringue

Roasted pear tarte tatin with vanilla ice cream

Chocolate and griottine cherry brownie with kirsch and orange mascarpone

£41.00

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE

BUSINESS LUNCH MENU SPRING & SUMMER



Seated three course lunch with preset starter. Includes post lunch tea, coffee and petit fours

Minimum of 20 guests - One hour only

Please select one dish from each course to be served to all guests

Starters

Rabbit and guinea fowl terrine, duck fat sour dough and piccalilli

Salmon sashimi, garlic nougatine, calamansi and miso caramel, ponzu mayonnaise

Salad of peas, pea mousse, chilled pea velouté, lemon thyme croûtes and buttermilk

All starters are served with a selection of sliced artisan breads and unsalted English butter

Main Courses

Spiced lamb rump, smoked aubergine, labneh, salted cucumber, lamb kofta and hummus

Roasted breast of corn fed chicken, curried jus gras, spiced potato, crispy sprouting and pear pickle

Roast seabass, lemon and artichoke purée, crushed Jersey Royals and olive oil

Spelt risotto primavera, gremolata and puffed grains

Desserts

Pistachio and white chocolate tart with raspberry sorbet

Stem ginger parfait, poached rhubarb and almond crumble

Hazelnut chocolate brownie, vanilla ice cream and salted butter caramel

£41.00

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