

SHARING MENU

Feast on our three course sharing menu of British favourites with a twist; an easy going, fuss free service, leaving you to focus on your guests with minimal interruptions.

All courses are placed in the middle of the table for your guests to help themselves.

This menu is best suited for informal dinners due to the nature of the family style service.

THREE COURSES

44.50

STARTERS

Your guests will be served the following to share

Burrata, blood orange, honey roasted walnuts, celery leaf (v)

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Smoked mackerel pâté, salted cucumber, sourdough bread

-

Sour pickled tomatoes, black garlic and herb rubbed bread (v)

-

Pine smoked beetroot, grilled chestnut mushrooms (ve)

37.50 for two courses available only for lunch or on weekends.

Dietary requirements will be catered for on request. If you have any allergies please inform us ahead of your meal.

SHARING MENU

CONTINUED

MAIN COURSES

Please select two of the following dishes

Seared gnocchi, grilled broccoli, peanut salsa verde (v)

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Seared Texel lamb cannon, sage, parmesan

-

Wood roasted salmon fillet, burnt onion crème fraîche

-

Roast Goosnargh guinea fowl, celeriac purée, game crisps

-

Roasted pumpkin risotto, cobnuts (v)

-

Roast cabbage middles, hasselback potatoes, black winter truffle (ve)

-

Braised Corneyside Farm beef, white bean cassoulet

-

Grilled squid and chorizo pearl barley stew

PUDDING

Your guests will be served the following to share

Black forest yulelog

-

Orange and cranberry cheesecake

Dietary requirements will be catered for on request. If you have any allergies please inform us ahead of your meal.

DINING MENUS

Our set menus are collection of individually plated options. Each main course showcases either the beef or lamb from our Corneyside Farm alongside other contemporary, seasonal dishes.

The set menus feature four courses including an amuse bouche.

Please select either menu A, B, or C for all your guests to enjoy.

MENU A

50.00

Pickled crab, cucumber jelly

-

Spiced cauliflower, comté, seeds

-

Braised Corneyside Farm beef medallions, blackened white onion, red pepper purée, buttered kale

-

Triple toffee apple trifle

VEGETARIAN MENU

Celery root velouté

-

Crispy aubergine, smoked tomato aioli

-

Seared gnocchi, grilled broccoli, peanut salsa verde

-

Triple toffee apple trifle

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MENU B

55.00

Lightly fried seasonal vegetables, chilli dressing

-

Shellfish broth, king prawns, mussels, Cornish crab meat, saffron toast

-

Seared Texel lamb cannon, cavolo nero, caper salsa, almond dressing

-

Coconut and pistachio tart, citrus, white chocolate

VEGETARIAN MENU

Lightly fried seasonal vegetables, chilli dressing

-

Seasonal vegetable broth, black garlic toast

-

Smoked heritage beetroot, dill pesto, pickled mushrooms (ve)

-

Coconut and pistachio tart, citrus, white chocolate

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MENU C

60.00

Rock oyster, apple cider vinegar

-

Cured cod, hard boiled quail egg, dill dressing

-

Truffled Corneyside Farm beef (served rare), creamed cabbage,
smoked bone marrow gravy, crisp wild rice

-

Blueberry Eccles cake, espresso coffee choc pot

VEGETARIAN MENU

Roasted baby aubergine, pomegranate yoghurt

-

Pit-cooked leeks, candied walnut aioli

-

Stuffed bull tomato, smoked feta, capers, black olives, tomato stock

-

Blueberry Eccles cake, espresso coffee choc pot

We also offer bespoke menus to suit all occasions.

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STANDING RECEPTIONS

Canapés and bowl food are the perfect choice for standing receptions. We would recommend selecting two meat, two fish and two vegetarian options to cater for all tastes.

For receptions over an hour in length, we suggest you choose our standing reception package.

STANDING RECEPTION PACKAGE 40.00 PER PERSON

Your choice of three canapés and three bowls plus two chef's choice dessert canapés

CANAPÉS

CHOOSE SIX FOR 21.00 PER PERSON

Corneyside Farm steak, chips, horseradish hollandaise

-

Texel lamb spiked with rosemary, tamarind ketchup

-

Smoked duck, spiced mango spikes

-

Oak smoked salmon, pea pancake, citrus yoghurt

-

Floating Cornish crab, cucumber jelly, caviar crème fraîche

-

Fried squid, black corn, saffron aioli mayo

-

Beets and avocado sushi roll (ve)

-

Spinach bhaji, cashew hummus (ve)

-

Crispy aubergine, hot smoked pepper sauce (v)

-

Dessert canapés available on request

Minimum numbers apply.

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STANDING RECEPTIONS

Our bowl food menu is perfect for a networking event or if you are looking for something more informal than a seated dinner. Bowl food is a more substantial option than canapés but still easy to eat while standing.

BOWL FOOD

9.50 PER BOWL

We recommend choosing three bowls for your guests

Kale smoked ricotta and leek lasagne (v)

-

Crispy corn chips, fried woodland mushrooms, sea herbs (v)

-

Pickled aubergine, cauliflower rice, pico de galo (ve)

-

Miso salmon, brown rice, burnt onion, edamame beans

-

Baked monkfish, smoked pork mash, sea herb butter

-

Mixed South Coast ceviche, avocado purée, sprouting vegetables, sour pickles

-

Smoked chicken, butternut cannelloni, fire cashews

-

Chopped Corneyside Farm steak, chilli, bitter chocolate, stout braised red rice,
avocado and sour apple relish

-

Texel lamb navarin stew, peas, beans, turnip tops, herbs

-

Dessert bowls available on request

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Minimum numbers apply.

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MEETINGS

Take your next business meeting out of the office and into our private dining room, providing an exclusive experience with minimal interruptions. Our energy-filled breakfast and lunch menus are perfect to accompany your meeting.

BREAKFAST

MINI CONTINENTAL

9.00

Selection of mini croissants, pain au chocolat, pain aux raisins, mini muffins, served with coffee, traditional and herbal teas, orange juice.

HOT BREAKFAST SANDWICHES

10.50

Please choose two options

Grilled butcher's sausage sandwich on toasted brioche

-

Treacle glazed bacon on toasted brioche

-

Wiltshire ham and Emmental toastie

-

French toast, berries (v)

Served with coffee, traditional and herbal teas, orange juice.

BEST OF BOTH

12.00

Choose one hot breakfast sandwich, served alongside assorted mini pastries, coffee, traditional and herbal teas, orange juice.

BREAKFAST ADDITIONS PER PERSON

Sliced seasonal fruit platter 3.00

Selection of whole fruits 2.30

Acai bowl, banana, kiwi, chia seed, coconut, apple 3.00

Apple and raspberry bircher, edible flowers 3.00

Olive oil granola, greek yoghurt, berry compote 3.00

Gluten free oat and quinoa porridge, toasted coconut, mango 3.00

Chopped tomato bruschetta, baby basil 3.00

MID-SESSION REFRESHMENTS

4.80

Coffee, traditional and herbal teas, biscuits

Dietary requirements will be catered for on request. If you have any allergies please inform us ahead of your meal.

Please note, we do not allow any food from outside the venue to be brought into the private dining room.

MEETINGS

LUNCH

THE WORKING LUNCH MENU

15.00

Selection of artisan sandwiches served on platters with crisps, fruit and a serving of coffee, traditional and herbal teas, orange juice

THE DELUXE WORKING LUNCH MENU

21.00

Selection of artisan sandwiches served on platters with crisps, slow braised and glazed meat bites, crispy seasonal vegetables with red pepper and almond sauce, whole fruit, sliced fruit platter and a serving of coffee, traditional and herbal teas, orange juice.

AFTERNOON BREAK

6.00

Coffee, traditional and herbal teas and a selection of cakes

FULL DAY PACKAGE

32.50

Mini continental breakfast

-

Mid-session refreshments

-

Working lunch

-

Afternoon break

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