



Banqueting Menu

Non - Members

Spring / Summer

Please note that all guests will be served the same menu selection. Dietary Requirements will be catered to accordingly.

Premium Menu - £67.00 per person

Starter

Main Course

Dessert

London Smoked Salmon

Asparagus Mousse, Potato & Heritage Radish, Keta Vinaigrette

Scamorza Arancini (V)

Grilled Aubergine, Sun Dried Tomato Compote, Toasted Pumpkin Seeds

Burrata (V)

Fennel Summer Salad, Crispy Basil, Black Olive Tapenade

Vegan Labneh (VG)

Radish & Sunflower Sauce, Courgette, and Broad Bean Salad

Roast Sea Bass

Saffron Spinach Orzo, Mussels & Seashore Vegetables

Asparagus & Pea Risotto (V)

Truffled White Beech Mushrooms, Olive & Lemon Crumb

Cornish Roast Lamb Pave (GF)

Feta & Mint Potato Gratin, Heritage Spring Greens, Red Currant Jus

Pinenut & Herb Crusted Chicken

Cauliflower Textures, Courgette Ribbons, Spiced Corn Chutney

Warm Apple Tart Tatin (V)

Vanilla Bean Ice Cream, Malden Salted Caramel

Raspberry & Almond Crumble Tartlet (V)

Summer Berries, Pistachio & Honey

'Eton Mess' (V, GF)

Pimm's Infused Strawberries, Broken Meringue, Wild Strawberry Coulis

Coffee Opera (V)

Tonka Bean Cream, Crushed Raspberries

Exclusive Menu - £78.00 per person

Starter

Main Course

Dessert

Grilled Asparagus (V, GF)

Marinated Artichoke, Rich Yolk, Summer Truffle

Dorset Crab & Apple Salad

Cucumber & Melon Pearls, Verbena Oil

Seared Beef Tataki

Asian Vegetable Salad, Sesame Pickled Radish, Baby Coriander

Torched Rosary Goats' Cheese & Mushroom Tart (V)

Caramelised Onion Jam, Honey Figs, Candied Pecan & Rocket Salad

Grilled Chimichurri Salmon (GF)

Confit Crushed Jersey Royals, Fennel Emulsion, Seeded Tenderstem

Hereford Roast Beef Haunch Fillet

Shallot & Cave Aged Cheddar Potato Terrine, Fine Beans, Port Jus

Peterhead Cod Fillet (GF)

Cornish Mussels, Seaweed Creamed Potatoes, Coastal Herbs Chive & Keta Butter Sauce

Parmigiana Tortelloni (V)

San Marzano Air Dried Tomato & Basil Sauce, Baby Aubergine Wafers

Mango & Coconut

Panna Cotta (V)

Spiced Rum Tropical Fruit Salad, All Butter Shortbread

Summer Berry Pudding (V)

Aged Balsamic Strawberries, Baby Mint, Sherry Cream

Carron Lodge Cheese Plate (V)

Three Seasonal Cheeses, Artisan Crackers, Club Chutney, Celery & Grapes

Lemon & Vanilla Cheesecake (V)

Cassis Fruit Compote, Almond Brittle

All menus will be followed by Coffee & Petits Fours

(V) - Vegetarian (GF) - Gluten Free

All prices stated exclude VAT