



EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to choose on the day, whilst a pre-order is required for larger groups.

SET MENU A

£45 Per Person

Artisan baguette and butter

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GREEK SALAD (V)
crumbled feta and olives

CEVICHE OF SEA BREAM
citrus segments and fennel seeds

ROAST CELERIAC SOUP (V)
mushrooms and crème fraîche

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ROAST SALMON WITH PEPPERONATA
with a salsa verde

CHICKEN MILANESE
with pasta pomodoro

LEVANTINE SPICED AUBERGINE (V)
char-grilled broccoli, almonds & labneh

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WARM BUTTER ALMOND TART
plum compote and crème fraîche

TIRAMISU (V)
with a chocolate tuile

PANNA COTTA
with cherries

Tea, Coffee and Petit fours

SET MENU B

£55 Per Person

Artisan baguette and butter

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SEVERN & WYE OAK SMOKED SALMON
crème fraîche and rye bread

TARTARE OF YELLOW FIN TUNA
with sourdough croutons

ROAST CELERIAC SOUP (V)
mushrooms and crème fraîche

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AGED SIRLOIN OF BEEF
cooked pink, sauce bordelaise

ROAST MONKFISH
chickpeas, smoked paprika and spinach

LEVANTINE SPICED AUBERGINE (V)
char-grilled broccoli, almonds & labneh

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MANJARI CHOCOLATE MOUSSE (V)
with chocolate shards

HOKEY POKEY AND HONEY GELATO (V)
chocolate honeycomb and a chocolate tuile

BAKED VANILLA CHEESECAKE (V)
with rhubarb compote

Tea, Coffee and Petit fours