



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 (633) V

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PEA & MINT SOUP (218) V
crème fraîche and toasted almonds

OAK SMOKED SALMON (454)
with buttered rye bread

ISLE OF WIGHT HERITAGE TOMATOES (208) VG
with a pickled shallot dressing

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GRILLED CORNISH MACKEREL (716)
with pickled vegetable salad

GRILLED FLAT IRON STEAK (1025)
french fries, cherry tomatoes, béarnaise sauce

ROAST GLOBE AUBERGINE (613) VG
tenderstem broccoli, pine nuts and romesco sauce

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RHUBARB & ALMOND TART (281)
with rhubarb sorbet

HOKEY POKEY COUPE (842)
honey ice cream, chocolate honeycomb, chocolate tuile

COLSTON BASSETT STILTON (603)
apple & cider chutney and oat cakes

Tea, Coffee and Petit fours

SET MENU B

£55 Per Person

ARTISAN BAGUETTE AND BUTTER (633) V

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CHICKEN & FENNEL TERRINE (264)
heritage carrots and tarragon mayo

**GRILLED ASPARAGUS
AND HOLLANDAISE** (459) V
with poached duck egg

MANZI'S PRAWN COCKTAIL (349)
marie rose sauce and lemon

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DRY AGED SIRLOIN STEAK (1201)
french fries and béarnaise sauce

CHALKSTREAM TROUT (714)
asparagus, broad beans and vitelotte potatoes

ISLE OF WIGHT TOMATO SALAD (398) V
with buffalo mozzarella and herb croute

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DARK CHOCOLATE MOUSSE (504)
with cherries

RHUBARB & ALMOND TART (281)
with rhubarb sorbet

COLSTON BASSETT STILTON (603)
apple & cider chutney and oat cakes

Tea, Coffee and Petit fours