



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 ^v

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ROAST CELERIAC SOUP ^v

crème fraîche and lemon oil

OAK SMOKED SALMON

with buttered rye bread

CHICKEN, CARROT & FENNEL TERRINE

with tarragon mayo

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GRILLED CORNISH MACKEREL

with beetroot & horseradish remoulade

GRILLED FLAT IRON STEAK

french fries, cherry tomatoes, béarnaise sauce

ROAST GLOBE AUBERGINE ^{vg}

tenderstem broccoli, pine nuts and romesco sauce

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APPLE & BLACKBERRY CRUMBLE ^v

with bourbon crème anglaise

HOKEY POKEY COUPE ^v

honey ice cream, chocolate honeycomb, chocolate tuile

COLSTON BASSETT STILTON

apple & cider chutney and oat cakes

Tea, Coffee and Petit fours

SET MENU B

£55 Per Person

ARTISAN BAGUETTE AND BUTTER ^v

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CHICKEN, CARROT & FENNEL TERRINE

with tarragon mayo

ROAST HERITAGE BEETROOT

AND ORANGE SALAD ^v

with a goats' cheese mousse

MANZI'S PRAWN COCKTAIL

marie rose sauce and lemon

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DRY AGED SIRLOIN STEAK

french fries and béarnaise sauce

CHALKSTREAM TROUT

red wine braised salsify, watercress velouté

PUMPKIN RAVIOLINI ^v

oyster mushrooms and tarragon sauce

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DARK CHOCOLATE MOUSSE ^v

with cherries

APPLE & BLACKBERRY CRUMBLE ^v

with bourbon crème anglaise

COLSTON BASSETT STILTON

apple & cider chutney and oat cakes

Tea, Coffee and Petit fours