



EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties of 21 or more.

SET MENU A

£40 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROASTED CARROT & CORIANDER SOUP v

with crème fraîche

ROMAINE SALAD

spiced chicken, apple, colston bassett
and yoghurt dressing

OAK SMOKED SALMON

with buttered rye bread

WHOLE BUTTERFLIED MACKEREL

with fennel & orange coleslaw

CORN-FED SPATCHCOCK POUSSIN

garlic & parsley butter, french fries

PEA & SHALLOT RAVIOLINI v

with a mint beurre blanc

KNICKERBOCKER GLORY v

raspberry compote, strawberries, cream,
meringue and toasted almonds

DARK CHOCOLATE MOUSSE v

with cherries in kirsch

COLSTON BASSETT STILTON v

apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS

SET MENU B

£50 PER PERSON

SOURDOUGH BREAD AND BUTTER v

ROASTED CARROT & CORIANDER SOUP v

with crème fraîche

YELLOWFIN TUNA TARTARE

avocado, tomato,
soy & lime dressing

MANZI'S PRAWN COCKTAIL

marie rose sauce and lemon

GRILLED ONGLET STEAK

chimichurri sauce and fries

ALFRED ENDERBY SMOKED HADDOCK

with twice baked parmesan soufflé

COURGETTE SCHNITZEL vg

frisée salad and romesco sauce

PEACH MELBA COUPE v

peach sorbet and vanilla ice cream
with raspberry compote

BAKED VANILLA CHEESECAKE v

with lemon curd

COLSTON BASSETT STILTON v

apple & cider chutney and oat cakes

TEA, COFFEE AND PETIT FOURS



Scan to view a menu with calories. Adults need around 2,000 kcal a day.

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Prices include VAT. Please inform your server if you have any food allergies or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.