

STARTERS

SOIL & SEA

Chicken liver parfait, seeded puffed cracker, chutney, dressed leaves.

Ham terrine, pickles, piccalilli, croutons, herbs.

Duck, cucumber, baby gem, crispy filo, hoisin & plum vinaigrette.

BBQ brisket of beef & pancetta potato cakes, béarnaise.

Lamb scotch egg, pea & mint purée.

Malaysian chicken satay, Asian slaw, satay dip.

Beetroot cured salmon, salmon pâté, ribbon vegetables & thyme crackers.

Fish in a tin: Treacle cured salmon, seared tuna, beetroot, horseradish, cucumber & sea vegetables.

Smoked mackerel, dill, apple, focaccia melba toasts.

Smoked haddock kedgeree cakes, wilted spinach, burnt almond & harissa hollandaise.

VEGETARIAN & VEGAN

Caramelised shallot & goats cheese tarte Tatin, roquette & balsamic glaze.

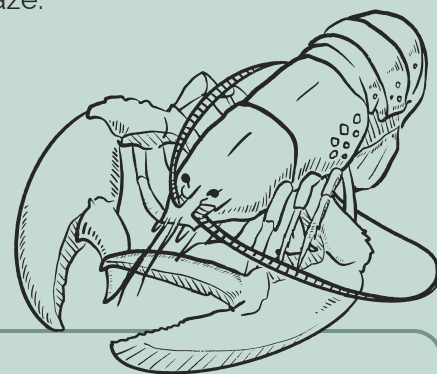
Beetroot, goats curd, raspberry dressing & tarragon.

Fennel & pea bhajis, pomegranate, sweet turmeric dip.

Beetroot terrine, torched clementine, hazelnuts & wild flowers.

Cauliflower & cumin soup, curry oil & pumpkin seeds.

Heritage tomato, burrata, basil, balsamic, sourdough shards.



CHEF'S SIGNATURE RANGE

Butter poached lobster, charred sweetcorn, squid ink crisps, fennel, lobster bisque, pickles

Scallops, parsnip, vanilla, chorizo crumb

SHARING RANGE

CHEFS DELI BOX

Goats cheese & shallot tart, chunky sausage & caramelised onion roll, potted parfait, chorizo & spinach scotch egg, potato & pancetta salad, carrot & baby spinach Caesar salad, marinated olives, smoked paprika hummus, rustic sourdough.

MEDITERRANEAN PLANK

A selection of cured meats, sun-dried tomato & oregano arancini, olive & rosemary focaccia, baked camembert, roasted pepper & potato tortilla, chicken empanadas.

BAKED CAMEMBERT PLANK

Rosemary & garlic baked whole camembert, selection of crusty breads, onion chutney, crudities.

MAIN COURSES

SOIL & SEA

Pork loin, pigs' cheek & black pudding croquette, crackling, celeriac & apple jam, pomme purée, baby spinach, black garlic paint & sticky apple jus.

12hr slow roasted brisket of beef, duo of potato, roasted squash purée, tenderstem, pancetta, sticky marrowbone jus.

Butter roasted organic chicken breast, rosemary & parmesan polenta chip, garlic mash, smashed pea, ham shards, herb cream sauce.

Lamb rump, crispy Pommes Anna potato chip, carrot purée, charred leeks, baby carrots, rich lamb jus.

Stone bass, sea herbs, black linguine & seaweed.

Charred salmon, samphire, crushed new potato, lobster bisqué.

Gin & tonic battered fresh cod loin, smashed pea, triple cooked chips, chunky tartar sauce.

Grilled lemon sole, caper butter, baby new potatoes.

VEGETARIAN & VEGAN

Wild mushroom & vegetable roulade, roasted new potato Lyonnaise, tenderstem, rosemary & burnt onion cream sauce.

Cauliflower, cumin & lentil pie, cheddar mash potato, crushed peas, curry sauce.

Roasted vegetables, spicy halloumi shawarma, flatbread, Persian salad, tzatziki.

Charred cauliflower chump, skin on fries, roasted tomato jam, wild mushrooms, salsa verde.

CHEF'S SIGNATURE RANGE

Choose one from:

Miso braised pork belly, Korean glaze, sesame.

Garlic oil, herb, chicken.

Chicken, chorizo, smoked paprika.

Charred halloumi, sweet chilli jam.

Lamb kofta, harissa jam.

Served with:

slaw, seasoned fries & piadina bread.

SHARING RANGE

BBQ PLANK

Garlic & rosemary marinated flat iron steak, Cajun chicken, sticky mustard glazed British pork chop, celeriac, mooli & carrot salad, charred corn, green salad, charred potato with chicken salt, dips & dressings.

PERSIAN PLANK

16hr slow roast rubbed lamb, rose petal & pistachio crust, oversized Turkish cous cous, watermelon pomegranate & feta salad, falafel, halloumi sticks, Khobez bread & cucumber yoghurt.

CARVERY THEATRE

Roast sirloin with rosemary & horseradish, truffle roast potatoes, Yorkshire puddings, cauliflower cheese gratin, honey roasted parsnips & carrots, sticky jus.

DESSERTS

CHOCOLATE

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn sea salt, peanut butter ice cream.

The Black Forest, chocolate, cherry, kirsch.

Goosey chocolate brownie, dulce de leche, Oreo, fudge.

White chocolate, malt & miso cheesecake, maple syrup & walnut fudge, raspberry sorbet.

FRUIT

Lemon posset, blueberry, marshmallow & lemon curd.

Eton mess tart, fresh berries, meringue textures, vanilla cream, strawberry tart & raspberry powder.

Vodka & orange cheesecake, citrus shortbread base, orange sorbet.

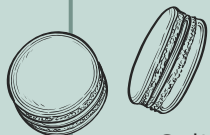
HOT PUDDINGS

Seriously sticky toffee pudding, butterscotch sauce, vanilla bean ice cream.

Pineapple tarte Tatin, chilli oil, coconut ice cream, shaved & torched coconut.

Poached pear, toasted panko crumble, apple purée, rosemary custard, vanilla ice cream.

Charred pineapple, pink peppercorn syrup, pumpkin seeds, coconut ice cream.



CHEF'S SIGNATURE RANGE

EPIC Dessert Bar: "WOW" your guests with our EPIC dessert station.

Salted caramel doughnuts, cake pops, nougat, biscotti, waffles, pretzels, choux buns, tarts, brownies, macarons.

SHARING RANGE

PAVLOVA PLANK

Goosey meringue, dressed with fresh Chantilly cream, wild seasonal berries, herbs and edible flowers dusted with strawberry sherbet.

CHEESECAKE PLANK

Choose up to 3 different cheesecakes to be served whole at the table.

Ferrero Rocher, millionaire shortbread, chocolate & Baileys, peanut butter & salted caramel, white chocolate, malt & miso, vodka & orange, New York style, Black Forest, mandarin & black sesame, vanilla & blueberry compote, carrot cake style, cookies & cream.

CHEESEBOARD PLANK

Selection of local cheeses, celery, frozen grapes, chutney, truffle honey, baked crackers.

