

RECOMMENDED MENUS
AUTUMN WINTER COLLECTION

Menu 1

Warm tart of butternut squash, Lancashire cheese and sage,
pear and ginger coulis (v)

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Corn fed chicken breast, herbs, artichoke, tomato, spinach and gnocchi,
shallot sauce

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Caramelised apples, black pepper shortbread,
Calvados crème fraîche

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Coffee & petit fours

The above menu is priced at £69.00 per person

Menu 2

Cream of wild mushroom and truffle soup 'en croûte' (v)

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Fillet of Scottish salmon, horseradish crust, fondant potato,
crushed sprouts, roasted garlic jus

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Duo of warm poached pear, candied ginger and honey marscapone

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Coffee & petit fours

The above menu is priced at £69.00 per person

Menu 3

Warm tart of buffalo mozzarella with sunblushed tomato,
basil and aged balsamic (v)

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Corn fed chicken breast, truffle mousse, fondant potato, braised gem,
roasted salsify, Champagne sauce

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Blood orange “Baked Alaska”, warm chocolate sauce

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Coffee & petit fours

The above menu is priced at £70.00 per person

Menu 4

A tasting of duck

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Soy and honey marinated cod, sweet potato and coriander mousseline,
leeks, ginger foam

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Coconut panna cotta, pineapple and five spice spring roll

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Coffee & petit fours

The above menu is priced at £71.00 per person

Menu 5

Slow roasted salmon with herbs and pink peppercorns, baby leeks,
carrot vinaigrette

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Roasted rump of lamb, crushed potato, spinach,
Provençale vegetables, pesto sauce

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Chocolate, pear and coffee crèmes brûlées, vanilla ice cream

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Coffee & petit fours

The above menu is priced at £74.00 per person

Menu 6

Pan fried foie gras, caramelised pineapple, shallot soubise, aged balsamic

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Seared seabass, boulangère potato, piperade,
shellfish tarragon sauce

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Valrhona chocolate and thyme ganache, salted caramel,
clotted cream ice cream

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Coffee & petit fours

The above menu is priced at £75.00 per person

Menu 7

Sesame crusted rare seared tuna, tian of crab, cucumber,
wasabi mayonnaise

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Roasted Gressingham duck breast and confit leg, crushed potato,
sweet corn purée, hoisin infused sauce

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Espresso and vanilla mousse, griottine cherries and pistachio

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Coffee & petit fours

The above menu is priced at £80.00 per person

Menu 8

Tartar of salmon, Jerusalem artichoke cream,
Puy lentil and root vegetable dressing

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Fillet of Angus beef, celeriac and potato gratin, squash purée, spinach,
red wine sauce

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Warm apple crumble,
Madagascan vanilla ice cream

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Coffee & petit fours

The above menu is priced at £84.00 per person

Menu 9

Home smoked salmon, cauliflower and truffle purée, Parmesan foam

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Duo of Lamb

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Baked dark chocolate and banana tart, rum and raisin ice cream,
salted caramel

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Coffee & petit fours

The above menu is priced at £85.00 per person

Menu 10

Warm tart of smoked haddock and leek,
grain mustard Hollandaise

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Fillet and slow cooked Angus beef, crushed potato, wild mushrooms,
baby onions and carrots, thyme sauce

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A tasting of chocolate

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Coffee & petit fours

The above menu is priced at £88.00 per person

**The above menus are only available for the months of October-March
inclusive**