

2022

Suggested Dinner Menu

Starters

Beef bresaola carpaccio with gorgonzola, pickled vegetables and roasted fig

Pressed chicken and ham hock terrine, beetroot piccalilli with radish and
pickled carrot

Smoked haddock bonbon with minted pea puree, tender drills and rapeseed oil

Blackcurrant gin cured salmon with blackcurrant gel, blackberry, pickled
kohlrabi, radish and flowers

Roasted butternut squash soup with crispy sage and garlic oil

Textures of beetroot and whipped goats' cheese

Pea panna cotta with a chestnut and rye bread soil and watercress gel

Main Course

Garlic and rosemary lamb cutlet with pressed shoulder of lamb, sautéed tender stem broccoli, sesame carrot and fondant potato

Beef fillet with sautéed cavolo Nero, baby carrot and fondant potato

Pressed pork belly with caramelised apple, spinach, burnt red onion puree and parmesan mash potato

Supreme of corn-fed chicken with leg meat croquette, honey roasted carrot puree and tender stem broccoli

Duck breast with truffle mash and confit leg tart, baby leaf and black cherry roasted beetroot

Supreme of halibut with sautéed chorizo, butterbean puree, spinach and crushed new potatoes

Pan fried seabass with a fennel and pea risotto and vine roasted cherry tomatoes

Shallot tart tatin with sweet potato fondant, spinach, roasted baby carrots and toasted pumpkin seeds

Artichoke and butternut squash nut roast with fine beans, fondant potato

Sweet

Lemon meringue pie, crumbled meringue, lemon curd and lemon crisp

Dark chocolate delice with white chocolate ice cream, spearmint chocolate ganache, macaroon and micro mint

Blood orange gin and tonic jelly with poached black berries, meringue, blackcurrant sorbet and mint

Chocolate fondant with mint chocolate ice cream

Baileys white chocolate tart with Chantilly cream and chocolate

Chocolate and salted caramel mousse on a crunchy biscuit base with Maldon salted fudge, short bread crumb, Chantilly cream and chocolate spiral

Queen of puddings, creme anglaise and freeze-dried raspberries

Vegan coconut and vanilla bean panna cotta with a chilli pineapple compote

Booking Information

- The catering department may review your menu selections and service style for your event once final numbers have been confirmed, to maximise your guests' enjoyment.
- Please order on behalf of your guests, **choosing one item per course, along with one vegetarian alternative**. Guests will be served the meat options unless they pre-specify that they are vegetarian.
- Please note some of our dishes contain nuts, seeds & other food allergens. Should you have dietary concerns, please highlight and we will discuss options with you.
- If the suggested menu does not meet your requirements, we can bespoke a menu for you.
- Final numbers of guests & all dietary requirements must be notified a minimum of 2 weeks prior to the event.
- Late changes in numbers of guests will be accommodated where possible. Any reduction in numbers notified less than 14 days prior to your event will incur a 100% cancellation fee as per our terms and conditions.
- ALL changes to numbers attending an event will require the re-issue of a contract and a mandatory signature from the client before they will be accepted.
- Room hire for evening dinner bookings allows use of your main room until 22:30 unless previously agreed. Guests may then relocate to the bar until 23:00 should they so wish.
- If you feel your event is classed as VAT exempt, a signed exemption form must be submitted to the Conference and Events Office prior to your event (Please note VAT is always charged on alcoholic drinks).

All prices are exclusive of VAT.
You will be subject to the VAT rate at the point of invoicing.

Please see our full terms & conditions for more details.