

An Elegant Affair

Start your evening with a warm welcome and a delightful arrival fizz followed by delectable canapés. Indulge in a sumptuous three-course dinner accompanied by fine table wine.

£80pp

Arrival Fizz
Canapés
Three Course Dinner
Table Wine

Goats Cheese, Honey & Rocket Crostini | Mushroom & Chestnut Bonbon | Turkey Kofte with Cranberry Tahini

Canapés

Starters

Oak Smoked Salmon

Pickled cucumber & radish
Honey mustard vinaigrette & thyme
roasted croûte

Chicken Liver & Cognac Pâté

Winter plum chutney & foraged herbs
Thyme roasted croûte

Wild Mushroom & Tarragon Pâté

Winter plum chutney
Thyme roasted croûte

Mains

Tarragon Roasted Chicken Supreme

Glazed carrot & dauphinoise potato
Cranberry & thyme stuffing. Pan gravy

Fillet Mignon

6oz Beef fillet steak, served pink
Dauphinoise potato
Watercress, radish & carrot ribbons

Pan Fried Sea Bass

Café de Paris butter & dauphinoise potato
Burnt lemon & house salad

Lentil, Squash & Sage Wellington

Vegan pastry & caramelised onion
Thyme roasted carrot. Mushroom gravy

Desserts

Viennese Chocolate Tart

Morello cherries & chantilly cream

Poached Pear

Red wine, cinnamon & star anise
Blackcurrant sorbet

Blue Cheese Plate

Crackers & winter plum chutney
Dehydrated pear

"The food was lovely and overall just a fabulous night. Such a nice venue." - HCC, December 2023