

SAMPLE MENU

Starters

Soup of the day

Montgomery cheddar & shallot tatin,
rocket, balsamic reduction

Pressed chicken, charred corn,
baby gem lettuce

Torched mackerel, compressed cucumber,
cauliflower, mustard emulsion

Pan fried scallops, salsify,
blood orange, garlic chives



Mains

Seared guinea fowl, maple glazed parsnips,
potato mash, curly kale, madeira jus

Red mullet, purple carrots, charred endive,
baby shallots, mussel & parsley emulsion

Black truffle & Jerusalem artichoke risotto

Braised pork belly, celeriac dauphinoise,
purple sprouting broccoli, caramelised apple

Hake, haricot & sundried tomato cassoulet,
spinach, shaved leeks, lemon butter



Desserts

British cheese selection, celery,
grapes, oat cakes, chutney

Apple & berry oat crumble, crème anglaise

Salt caramel mille-feuille, marmalade gel

Conference pear, hazelnut sponge,
chocolate ice cream

Lemon meringue