

Sample menus

Please select one item from each section to create your three courses dinner menu (as the sourcing is depending on the season, some ingredients may not be available at the date of your event and will be replaced as appropriate). Adding extra dishes or mixing dishes from other menus is possible but please contact us to confirm the corresponding costings.



White gold menu

TO START

- ☐ White crab meat salad with pink grapefruit & chilled avocado velvety
- ☐ Gin cured Scottish salmon, fennel puree, charred cucumber & sauce vert
- ☐ Wild mushroom arancini, black garlic aioli, pea shoot salad & Serrano ham

MAIN COURSE

- ☐ Burgundy chicken ballottine, confit leg with roasted summer carrot puree, fondant potato, roasted beetroot, braised spring onions & poultry jus
- ☐ Lamb cannon with confit shoulder, vegetable croquettes, sauce charon & lamb jus
- ☐ Charolaise beef confit with truffled potato puree, confit tomatoes, seasonal greens & Madeira jus
- ☐ Crumbled fillet of hake with braised baby leeks potato puree & creamy vermouth sauce

DESSERT

- ☐ Cremant & saffron poached pear with caramelised chocolate crumble & vanilla mousse
- ☐ Chocolate truffle pave with honeycomb, berries & coulis
- ☐ New York style baked cheesecake with season fruits, crispy raspberries & rhubarb puree

Please select one item of each course



Platinum menu

TO START

- ☐ Charolaise beef carpaccio with charred red pepper, truffle emulsion and niçoise relish
- ☐ Crispy soft boiled hen egg with lyonnaise salad basil aioli and truffle crumb
- ☐ Ham hock terrine with celeriac remoulade pickled radish & spiced grape chutney

MAIN COURSE

- ☐ Magret de canard supreme with beetroot gratin confit leg beignet & blackcurrant jus
- ☐ Fillet of black cod, ratatouille, chateau potatoes & aged balsamic tomato sauce
- ☐ Fillet of veal with dauphinoise potatoes, broad bean puree & caramelised shallot puree

DESSERT

- ☐ Baked passion fruit custard with lemon curd, petit meringue & crumbly almond sable
- ☐ Apple, pear & maple terrine with butter pastry & butter scotch
- ☐ Strawberry and Chantilly layered gateau with white chocolate crumble



Please select one item of each course

Diamond menu

TO START

- ☐ Confit duck and foie gras terrine, grilled apricots, cornichons & pear chutney
- ☐ Cured halibut with saffron pickles & escabeche salsa
- ☐ Poached lobster tail, picked claw meat with lobster aioli, confit salmon served with shellfish bisque & tabasco emulsion

MAIN COURSE

- ☐ Charolais beef fillet with butternut squash & potato gratin, mange tout & peppercorn sauce
- ☐ Fillet of Organic salmon with leek & cauliflower risotto, roasted Jerusalem artichokes & salsa verde
- ☐ Pan seared Wild sea bass with dauphine potatoes, root vegetable puree, parsnip crisps & burnt butter

DESSERT

- ☐ Passion fruit & chocolate layered gateau
- ☐ Blackberry tart with crumbled apple roulade & lemon creme Anglaise
- ☐ Burnt lemon tart with pistachio mousse & praline



Please select one item of each course

Signature menu

TO START

- ☐ Seared coriander & fennel seed Tuna Tataki, raw vegetable salad and wasabi aioli
- ☐ Giant sushi roll, tempura sea tiger nori roll with spicy mayonnaise, tamarind sauce & crispy shallots
- ☐ Braised Korean style beef with Kimchi, toasted peanuts, pickled daikon served in a Chinese cabbage leaf
- ☐ Thai style fishcakes, sweet & sour sauce cured cucumbers & sweetcorn chutney

MAIN COURSE

- ☐ Soy & pomegranate marinated duck supreme with tamarind- sesame - sweet potato puree, braised bok choy, nori crisps & ginger infused jus
- ☐ Lemon grass and miso black cod fillet with fragrant white rice & wakame -spring onion salad
- ☐ Summer squash tandoori with turmeric onion beignets & pilau rice
- ☐ Fillet of veal with tom yum beef cheek ragout, charred peppers, crispy rice noodle & spicy jus

DESSERT

- ☐ Fresh yuzu cheesecake with yuzu curd & fresh passionfruit
- ☐ Roasted coconut panna cotta with cured melon, star fruit & ginger bread crumble
- ☐ Black sesame & chocolate delice with kumquat jam & lime crumble

Please select one item of each course

Vegan & Vegetarian menu

TO START

- ☐ Parmesan panna cotta with locally sourced asparagus, pea puree, basil emulsion & aged balsamic.
- ☐ Spring vegetable croquettes with roasted red pepper coulis & fine herb salad
- ☐ Smoked black garlic panna cotta with mushroom tartare, truffle croute & spring onion relish
- ☐ Celeriac fondant with crumbled Bresse blue, red wine vinegar gel & crispy leeks
- ☐ Burrata with Confit summer tomato, black olive tapenade & rocket pesto

MAIN COURSE

- ☐ Mushroom pithivier with braised baby gem, garden peas & garlic velvety
- ☐ Roasted nut risotto with braised celery, sweet potato puree & garden herbs
- ☐ Summer vegetable wellington with celeriac & turnip puree, seasonal green vegetables & vegan jus
- ☐ Baked cauliflower marinated with Thai spices, served with red rice & vanilla coconut jus
- ☐ Roasted beetroot risotto with grilled courgette ribbons, toasted pine nuts & creme fresh

DESSERT

- ☐ Avocado & banana mousse with caramelised pecan & sesame crumble
- ☐ Vanilla panna cotta with season berry coulis & butter crumble
- ☐ Rhubarb & cassis tart with zingy lemon Chantilly

Please select one item of each course



Children's menu

TO START

- ☐ Chessy arancini with tomato sauce and parmesan shavings
- ☐ Organic salmon goujons with cucumber raw vegetables & lemon aioli
- ☐ Burrata with basil pesto and confit tomatoes

MAIN COURSE

Pasta choice of :

Linguine ☐ Penne ☐ Macaroni ☐

Tomato sauce ☐ Green pesto ☐ Carbonara ☐

- ☐ Chicken balloting with creamy baked cauliflower, green beans & creamy chicken jus
- ☐ Cod & salmon fishcakes with potato puree & seasonal greens
- ☐ Baked filet of cod with roast potatoes broccoli & tomato sauce
- ☐ Margarita pizza

DESSERT

- ☐ Vanilla panna cotta with fresh seasonal berries
- ☐ Seasonal fruit crumbles with vanilla ice cream
- ☐ Milk chocolate mousse with chantilly
- ☐ Chateau ice cream Sundae

Please select one item of each course