



SPRING & SUMMER EVENTS

Fresh and flavoursome food for the spring and summer months

MENU 1

PEARLS OF CHARENTAIS & OGEN MELON
With grapefruit, mint and toasted pinenuts

PESTO FILLED CHICKEN BREAST
With roasted cherry tomato sauce
Garlic roasted new potatoes
Panache of buttered fresh seasonal vegetables

CHOCOLATE & FRESH RASPBERRY ROULADE
With a raspberry coulis

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£26.95 PER HEAD + VAT

MENU 2

BRULEED CHICKEN LIVER PARFAIT
Roast red onion and cherry tomatoes
Little doone ginger balsamic
Warm sour dough

ROAST PORK LOIN
Roasted red onions and cider sauce
Crushed new potatoes, cabbage, leeks and peas

RHUBARB & CUSTARD TART
With a strawberry sauce and clotted cream

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£27.95 PER HEAD + VAT

MENU 3

CITRIS CURED SALMON
With cornichons, pea shoots, red radish and dill and horseradish
mascarpone cream

ROASTED RUMP OF WARWICKSHIRE BEEF
Roquefort sauce, fat chips, portabello mushroom and salad of
dressed watercress and rocket

SUMMER BERRY PAVLOVA
Mango sauce toasted almonds

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£29.95 PER HEAD + VAT

MENU 4

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KING PRAWN & CELERIAC REMOULADE
On little gem hearts

THREE PIN RACK OF LAMB
With sun blush tomato, pinenut and sage crust
boulangerie potato and lamb jus
Panache of seasonal greens

LEMON MERINGUE TART
Blackberry and strawberry compote, clotted cream and greek
basil

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£34.95 PER HEAD + VAT



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MENU 5

CREAM OF WATERCRESS SOUP
With rock salt focaccia

POACHED FILLET OF SOLE & FRESH MUSSELS
With a lobster sauce

ROAST CANNON OF ENGLISH LAMB WRAPPED IN PANCETTA
Basil mousse & roasted vine ripened tomatoes
Summer squash gratin, creamed leeks and a rich lamb glaze
Panache of seasonal vegetables

SOUR CHERRY & RASPBERRY CHOCOLATE TART
Cobnut biscuit base with raspberry ripple mascarpone ice cream

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£42.95 PER HEAD + VAT

OR £37.95 (without fish course) PER HEAD + VAT

MENU 6

CONFIT OF WILD SALMON
With french style peas

ROASTED MONKFISH TAIL WRAPPED IN PARMA HAM
Spinach and black pepper smooth polenta and pickled walnuts

ROAST WARWICKSHIRE FILLET OF BEEF
'Hotch-potch' of forest mushrooms, dauphinois potato,
caramelised carrot puree, onion cress and beef jus with a
seasonal selection of greens

MERINGUE ROULADE
Camomile cream, strawberries and blueberry compote

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£45.95 PER HEAD + VAT

OR £40.95 (without fish course) PER HEAD + VAT