



Gold Menu

Please choose three starters, three main courses and three desserts to offer your guests for your lunch or dinner. We kindly ask that you advise us in advance of your guest's individual choices along with a table plan and any individual special dietary requirements, 14 days prior to your event.

Starter

Chaucer's Camembert Croquette, Beetroot Chutney, Smoked Almonds
Crab, Lime & Coriander Tian, Roasted Red peppers, Avocado Mousse
Chicken, Leek & Pink Peppercorn Terrine, Tarragon Mayonnaise
Smoked Haddock Fishcakes, Fennel, Pea & Bacon Salad

Main Course

Chargrilled Corn-Fed Chicken Breast, Black Olive Tapenade, Ratatouille, Polenta
Roasted Rump of Lamb, Shepherd's Pie Croquette, Carrot Puree, Pea Shoots
Seared Sea Trout, New Potato, Radish & Samphire Salad, Seaweed Butter Sauce
Cauliflower Rosti, Breaded Halloumi, Pea Puree, Mint & Cashew Pesto
Charred Aubergine, Tabbouleh, Chick Pea Salsa

Dessert

Raspberry Curd Tart, Honey Meringue, Oat Praline
Vanilla Panna Cotta, Strawberry Soup, Black Pepper Meringue, Micro Basil
Chocolate Tart, Mandarin, Gold Chocolate
Muscovado & Hazelnut Tart, Orange Puree, Beetroot Sorbet

Some of our dishes contain nuts and other allergens. If you have a food allergy or intolerance, please ask what dishes would be suitable for you to eat.