



## Platinum 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.

### Amuse Bouche

Pea Velouté, Flaked Smoked Haddock, Curried Shallot  
Sourdough Toast & Heritage Tomato Bruschetta  
Kentish Blue Cheese Arrancini, Butternut Squash Puree

### Starter

Duck Liver Parfait, Confit Duck, Ciabatta Toast, Kumquat Compote  
Onion Cider Velouté  
Roasted Figs, Feta & Hazelnut Salad, Truffle, Honey  
Gin Cured Salmon, Pickled Cucumber, Lemon Mayo, Poppy Seed Bread  
Smoked Chicken Caesar Millefeuille, Ciabatta Toast

### Main Course

Roasted Guinea Fowl Breast, Black Beluga Lentils, Fondant Potato, Chorizo  
Fillet of Beef, Shin of Beef Pie, Truffle Pomme Puree, Burnt Onion Puree  
Red Wine Poached Halibut, Chargrilled Fennel, Pomme Mouseline  
Butter Poached Lobster, Seafood Risotto, Beetroot Puree, Spinach Oil  
Montgomery Cheese Tart, Scotch Quail Egg, Salsify Chips, Wild Mushrooms  
Layered Rosemary Polenta & Chargrilled Leeks, Truffle Oil,  
Warm Salad of Artichoke & Confit Tomatoes

### Dessert

Almond Panna Cotta, Cherry Gel, Almond Biscotti Crumb  
Passion Fruit Meringue, Raspberry Gel, Mint  
Chocolate Pave, Black Cherry Compote, Pistachios  
Florentine Parfait, Almond Tuille, Dark Chocolate

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.