

Menu Options for Special Occasions

Starters

Soups

- Chorizo and white bean
- Carrot and coriander
- Watercress and endive
- Tomato and basil
- Blue cheese and broccoli
- Spicy parsnip
- Winter vegetable
- Mushroom and tarragon

Salad Starters

- Mozzarella, basil, avocado and tomato salad
with a herb vinaigrette
- Charentais and ogen melons
with elderflower and pink grapefruit dressings
- Terrine of chicken and wild mushrooms
Served with a grape chutney and granary toast
- Avocado and mango salad
with a chilli, lime and herb dressings

Mains

Meat

- Breast of chicken filled
with cream cheese and basil, wrapped in Parma ham
with a herb butter sauce
- Breast of chicken stuffed
with a tarragon mousse and served with
a red wine and mushroom sauce
- Roast rump of lamb stuffed
with mushrooms, apricot and almonds, served
with a rosemary sauce
- Roast loin of pork flavoured
with caraway and served with an apple and sage sauce
- Roast breast of guinea fowl filled
with a chestnut stuffing and served with a port
and redcurrant sauce

Desserts

- Caramelised lemon tart
with Jersey double cream
- Hot pear and almond tart
with vanilla ice cream
- Passion fruit torte
with orange jelly
- Chilled pineapple, kiwi and mango
with passion fruit sorbet
- Tiramisu
- Summer berry tiramisu

Hot Starters

- Grilled Thai Fishcakes
Served with a sweet chilli relish
- Smoked mackerel fillets
with lemon and pink peppercorns served on dressed leaves
- Grilled goats cheese crostini
with roasted peppers and pesto dressing
- Grilled garlic field mushrooms
with aubergine puree and salsa verde

Fish Starters

- Smoked salmon and pink prawns
Flavoured with tomato and chive mayonnaise
- Avocado and lobster salad*
With a curried mango vinaigrette
- Smoked trout fillet
Served with a dill and cucumber dressing
- Poached salmon
With crème fraiche, lime and chervil

Fish

- Grilled fillet of salmon
served with a herb crust and shellfish
- Fillet of cod grilled
with a Welsh rarebit topping served on a tomato sauce
- Grilled fillet of Halibut
with citrus butter sauce
- Avocado and mango salad
with a chilli, lime and herb dressings

Vegetarian

- Filo parcels filled
with ratatouille and served a tarragon and mushroom sauce
- Spinach and cream cheese pancakes
glazed with Parmesan sauce
- Goats cheese tart
with dressed leaves and balsamic dressing
Potatoes and seasonal vegetables selected to compliment your menu choice

Chocolate and raspberry torte

- with Jersey double cream
- Chocolate profiteroles
- Dark and white chocolate torte
with Jersey double cream
- Chocolate truffle torte
with vanilla ice cream
- Three English cheeses
with apple, grapes, celery and biscuits

Coffee and mints



We pride ourselves in providing all our food in house, from the chutneys to the sorbets. If you have a guest with special dietary needs, we are happy to accommodate their personal requirements with advance notice. All our produce is locally sourced wherever possible.

Please note there is a supplement charge of £3.50 per person if dishes are selected marked with an asterisk.*