



Fine Dining Menu

Starters

Dill Cured Scottish Salmon, Hot Smoked Salmon, Pickled & Cured Cucumber.
English Goats Curd, Golden Beetroot, Heritage Beetroot & Aged White Balsamic.
Jerusalem Artichoke Velouté, Brioche Croutons, Truffle Oil & Parmesan.
Warm Salad of Crispy Hen's Egg, Pancetta & Pedro Jimenez Dressing.
Grilled Baby Gem Lettuce, Dried Cherry Tomato, Burrata & Toasted Hazelnuts.
Spiced Confit of Duck, Chicory Leaves, Soy, Ginger & Chilli Dressing.

Please note these prices do not include VAT



Main

Vegetarian

Grilled Herb Polenta, White Bean Puree, Roast Peppers & Ricotta (V).
Artichoke Ravioli, Grilled Ceps, Baby Spinach (V).

Fish

Baked Sea Trout, Rosti Potato, Lemon Buttered Baby Vegetables.
Steamed Hake, Roasted Cauliflower, Provençale Courgette & Wild Garlic.
Lemon Sole Fillets with Salsa Verde, New Potatoes & Sea Asparagus.

Meat

Roasted Fillet of Pork, Fir Apple Puree, Salt Baked Celeriac, Creamed Savoy Cabbage.
Ballontine of Chicken, Sweetcorn Puree Baked Baby New Potatoes.
Short Rib of Black Beef, Dauphinoise Potatoes, Caramelized Shallots & Wild Watercress.

Please note these prices do not include VAT



Dessert

Peach, Vanilla & Raspberry Melba.

Pistachio Olive Cake, Salted Caramel Mousse.

Apple, Cinnamon & Calvados Crumble Cake, Vanilla English Cream.

Rich Chocolate Marquise, Coffee Sabayon & Raspberry Gel.

Sliced Fresh Fruit.

English & French Cheeses with Chutney, Grapes & Biscuits.

Please contact the conference team for a quote.

Please note these prices do not include VAT