

BALLROOM DINNER MENU

THREE COURSE SET MENU FROM £78.50

Please select **one starter**, **one main**, and **one dessert** to create a three-course set menu.

Includes Tea, Coffee and Petits Fours

STARTER

Roast Beetroot with Parmesan Short Bread, Ewe's Curd and Candied Pine Nuts	£26
Classic Severn and Wye Smoked Salmon with Trout and Salmon Mousse	£27
Sesame Seared Tuna with Crispy Quail Egg, Cucumber Jelly and Avruga Caviar	£27
Salad of Native Lobster with Vanilla and Mango Dressing, Salty Fingers and Pickled Kohlrabi	£30
Asparagus Salad, Soused Orange Emulsion, Parmesan Tuile and Quail Egg and Toasted Onion Seeds	£26
Watercress Panna Cotta, Slow Cooked Poached Egg with Pickled Young Vegetables and Crispy Filo	£25
Dressed Crab with Coconut Lime Dressing and Avocado Mousse and Brown Crab Mayonnaise	£27
Citrus Cured Salmon with Sumac, Seaweed Emulsion, Saffron Fennel Purée and Oyster Tempura	£27
Ceviche of Spring Vegetables with Chick Pea Mousse, Yuzu and Jalapeño Dressing and Olive Crumb	£24
Octopus Carpaccio with Spiced Pineapple Salsa and Taramasalata	£29
Feta Cheese Panna Cotta with Red Quinoa, Cucumber and Yoghurt	£25
Duck Liver Parfait with Griotte Morello Cherry Glaze and Fig Jam	£28

All additional dietary requirements will be catered for and a vegetarian option will be made available in addition to the selected menu.

(V) Vegetarian

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

MAIN COURSE

Poached Cod with Cèpe Velouté, Braised Baby Gem, Carrot Mash and Herb Tapioca	£38
Maple Glazed Duck with Salt Baked Crushed Sweet Potato, Baby Turnip with Sherry Date Sauce	£40
Slow Cooked Fillet of Beef with Spinach, Pine Nuts, Braised Oxtail, Potato Gâteaux and Madeira Jus	£46
Roast Rump of Lamb with Grilled Artichoke, Rutabaga Rösti, Curly Kale and Ricotta	£40
Slow Cooked Corn Fed Chicken Breast, Red Onion Petal Charred Cucumber, Truffle Mash and Baby Carrot	£39
Miso Marinated Hake with Greens, White Asparagus and Dashi Broth	£38
Cauliflower Risotto, Textures of Cauliflower and Cocoa Nibs (V)	£36
Pan Fried Wild Seabass with Razor Clams, Wild Garlic Mash and Sauce Vierge	£40
Celeriac, Quinoa, Wild Mushroom Rissoles and King Oyster Mushroom and Baby Vegetables	£36
Roast Lamb Saddle with Scallion and Mint Mash, Baby Carrot and Thyme Jus	£40
Yoghurt Marinated Cauliflower, Rose Harissa, Barrel Aged Feta, Kalamata Olives, Caramelised Cauliflower Purée and Toasted Almonds	£36

DESSERT

Chocolate Guinness Cake, Dulche de Leche, Baileys Ice Cream	£20
Matcha and Yuzu Mousse, Macadamia Crunch and Sake Sorbet	£20
Vanilla Panna Cotta, Strawberry and Balsamic Texture	£18.50
Hazelnut and Citrus Tartlet, Hazelnut Cream with Kaffir Lime Sorbet	£18.50
Dark Chocolate and Raspberry Mousse, Praline and Hazelnut Texture, Raspberry Sorbet	£20
Soursop Cheesecake, Coconut Chantilly with Lime Sorbet	£18.50

CHEESE

Selection of the Finest Seasonal Cheeses that are produced in the British Isles, Served with Assorted Biscuits, Chutney, Grapes and Celery	£13.50
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