

## BALLROOM DINNER MENU

THREE-COURSE SET MENU FROM £78.50  
INCLUDES TEA, COFFEE AND PETITS FOURS

PLEASE SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT  
TO CREATE A THREE-COURSE SET MENU.

### 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

## 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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