

Bowl Food

Minimum of 20 people

COLD BOWLS

Slow-cooked Herefordshire Beef, Tarragon Emulsion, Pickled Mushroom
Sutton Hoo Corn-Fed Chicken Caesar Salad, Norfolk Quail Egg
Cured Cornish Mackerel, Heritage Beetroot, Buttermilk Dressing
Cured Chalk Stream Trout, Cucumber, Yuzu Gel, Toasted Buckwheat
Wye Valley Asparagus, Lancashire Bomb Custard, Black Garlic, Hazelnuts
Whipped Goats Curd, Pea Tartare, Nectarine, Purple Basil (V)
Isle of Wight Tomato, Elderflower Gel, New Season Almonds, Black Olive (VG)

HOT BOWLS

Braised Romney Marsh Lamb Shoulder, Wild Garlic Fregola, Confit Lemon Jus
Confit Chicken, Wet Polenta, Spring Vegetables, Lemon Verbena Cream
Roasted Sea Bass, Isle of Wight Tomato, Basil Consommé
Baked Cornish Cod, Green Thai Curry, Furikake
Black Truffle & Braised Leek Mac 'n' Cheese, Wokey Hole, Crispy Shallots (V)
Glazed King Oyster Mushroom, Watercress Freekah Risotto, Toasted Pine Nut (VG)

DESSERT BOWLS

Chocolate Brownie, Caramelised White Chocolate Crémux, Marinated Cherries
Roasted Peaches, Yoghurt, Crumble
Lemon posset, Meringue, Macerated Scottish Raspberries
Set Buttermilk, Hugh Lowe Farm Strawberries, Bronze Fennel

Fine Dining

Minimum of 20 people

Two courses | Three courses | Four courses includes amuse bouche

Tea, Coffee & Petit Fours included

Add Three Chef's Choice Canapés Per Person to Pre-Dinner Reception

Add A Glass of Prosecco on Arrival, Half a Bottle of House Wine & Half a Bottle Water with Dinner

STARTERS

Creedy Carver Duck Liver Terrine

Marinated English Cherries, Brioche

Guinea Fowl Terrine

Tarragon Emulsion

Tempus Cured Norfolk Beef

Beetroot, Grilled Peach, Toasted Hazelnut Dressing

Cornish Crab

Charentais Melon, Basil Emulsion

London Cured & Smoked Scottish Salmon

Horseradish Buttermilk, Soused Cucumber, Dill Oil

Yellow Fin Tuna Ceviche

Avocado, Pickled Radish, Bronze Fennel

Wykham Park Asparagus

Black Garlic Ketchup, Coddled Egg Rapeseed Mayonnaise, Old Winchester Crisp (V)

Isle of Wight Tomato

Baked Ricotta Curds, Elderflower Gel, Kentish Strawberry (V)

Chilled Aojo Blanco

Smoked Almond, Salted Grapes, English Courgette, Rapeseed Oil (VG)

Yorkshire Guinea Hen

Truffled Potato Purée, Baby Leeks, Lemon Verbena Jus

Sutton Hoo Chicken

Hasselback, Cauliflower Purée, Fondant Potato, Morel Mushroom, Lemon Verbena Cream

Fine Dining cont.

MAIN COURSE

Herb Crusted Herdwick Lamb Loin

Potato & Red Pepper Terrine, Pea Purée, Basil Jus (supplementary cost)

Romney Marsh Lamb Rump

Potato & Shoulder Terrine, Carrot Purée, Wild Garlic, Roasted Red Pepper Jus

Cumbrian Dexter Beef Sirloin

Turnip Purée, Spinach, Hash Brown, Smoked Marrow Jus (supplementary cost)

Roasted Chalk Stream Trout

Crushed Jersey Royals, Wild Garlic, Shellfish Cream

Grilled Sea Beam

Crushed Summer Peas, Braised Baby Gem, Clam Beurre Blanc, Lovage

Confit Cornish Cod

Basil Potato Purée, Pickled Samphire, Celeriac Whey, Leek Oil

Summer Squash Pithivier

Beetroot Ketchup, Rainbow Chard, Green House Pesto (V)

Wild Mushroom Risotto

Pickled Mushroom, Tarragon Crème Fraîche, Wild Garlic, Old Winchester (V)

English Pea & Mint Tortellini

Courgette, Isle of Wight Tomato Fondue, Pine Nut Dressing (VG)

Potato Gnocchi

Textures Of Corn, Pickled Red Onion, Truffle & Chive Dressing (VG)

DESSERT

Set Buttermilk

Kentish Strawberries, Fennel Pollen, Caramelised Chocolate

Valrhona Chocolate Tart

English Cherries, Coconut Sorbet, Bronze Fennel

Pistachio Financier

Poached Apricot, Whipped Yoghurt, Chocolate Sorbet, Sorrel

Glazed Lemon Tart

Scottish Raspberries, Meringue, Lemon Verbena

Gooseberry & Elderflower Syllabub

Gingerbread Crumb, Lemon Balm

Pimm's Jelly

Compressed Cucumber, Kentish Strawberry Sorbet, Mint

Alphonso Mango

Coconut Cheesecake, Oat Crumb, Basil (VG)

Pineapple Carpaccio (VG)

Chilli Syrup, Rum Sauce, Toasted Coconut, Coconut Sorbet (VG)

British Artisan Cheese Board

Damson Preserve, Sour Dough, Grapes, Celery (supplementary cost)