AWARDS & GALA DINNERS

Pick one option from each section.

Our chefs can create dishes to suit dietary requirements, if required for any individual guest.

STARTERS

Chicken & Ham Hock Terrine

Crispy Chicken Crackling Butter, Apricot Gel, Toasted Brioche

Goats Cheese & Blush Tomato Cheesecake

Golden Raisin & Apple Relish, Spiced Seeds & Shoots

Sticky Fig Salad * (GF)

Maple Fig, Char-Grilled Asparagus, Red Pepper Pearls, Shoots, Sunflower Seed Brittle, Pomegranate Dressing

Twice Baked Soufflé (V)

Cave Aged Cheddar, Red Onion & Thyme Chutney, Balsamic Syrup

Leek & Potato Velouté

Truffle Oil, Chives, Beer Bread

King prawn Pil Pil

Charred Sour Dough, Chorizo & Tomato Ragout



Corn Fed Chicken (GF)

Potato & Applewood Cheddar Gratin, Tender-Stem Broccoli, Crushed Squash, Thyme Jus

Honey & Mint Lamb Rump (GF)

Pea & Wild Garlic Purée, Heritage Carrots, Dauphinois, Lamb Jus

Boneless Beef Short Rib

Beef Fat Fondant Potato, Rainbow Roots, Pink Peppercorn Sauce

Duo of Pork

Crispy Belly, Leek Sausage, Smoked Butter Mash, Charred Asparagus, Cider Jus

Honey Roast Duck Breast

Contit Leg Hash, Koffman Cabbage, Hassleback Potato, Cassis Jus

Chimichurri Cauliflower Steak (GF)

Charred Baby Fennel, Ancient Grains, Puffed Wild Rice, Flowers & Shoots



Orange Chocolate Torte

Blood Orange Sauce, Cookie Crumbs

Sticky Toffee Pudding * (GF)

Rum Toffee Sauce, Honey Brittle

Tart au Citron

White Chocolate Cremeux, Blackberry Compote

Key Lime Pie Cheesecake

Graham Cracker Base, Mango Jelly

Brioche Treacle Tart

Black Cherry Jam, Vanilla Bean Custard

Trio of Desserts

Served as a Dessert Bar, Platters or Plated
Treacle Toffee Brownie, Lemon & Raspberry Tart, Biscoff Profiterole

🛣 = Vegan, GF = Gluten Free, V= Vegetarian, * = Vegan Option Available