SEATED DINING

ONE
DINING

MENU

SEATED DINING *MENU*

All seated dining experiences include elegant plain-coloured table linen of your choice, complemented by white china, refined glassware and contemporary polished cutlery, creating a timeless and sophisticated table setting.

Each meal is served with baskets of freshly baked artisan bread rolls accompanied by salted English butter. For a more indulgent dining experience, you may upgrade to our artisan bread selection featuring focaccia, sourdough and ciabatta, served with first-pressed extra virgin olive oil and aged sherry balsamic vinegar.

To create your menu, simply select one starter, one main course and one dessert. Should you or your guests have any dietary requirements, our chefs will be delighted to adapt dishes wherever possible. A dedicated vegetarian menu is also available, and guests are welcome to enjoy a vegetarian option regardless of the main menu selected.

STARTERS

Chermoula Lamb Carpaccio
Aubergine relish, cucumber & mint raita, pickled fennel

Prawn Cocktail
King prawns, cox apple & avocado, bloody Mary jelly, English gem lettuce

Sea Trout Tartare
Whipped pea mousse, preserved lemon dressing, black onion seed tuile

Coronation Chicken
Asian slaw, spiced mango, almonds, curried salt cracker

Duck Rillette
Crispy pancake brittle, marinated cucumber, spring onion, hoi sin gel

Steak Tartare
Quails' egg yolk, crispy horseradish, capers, sourdough

Oxtail Croquette
roast garlic & truffle aioli, watercress

Upgrade Options

Rock Lobster & Scallop Risotto
Red chard, shellfish & saffron butter, tarragon emulsion

Cornish Crab & Citrus Cured Salmon
Whipped avocado, yuzu dressing, wasabi cracker, chilli salt

£5.00 per person

MAINS

Herb Reared Chicken
Confit leg, pumpkin gnocchi, cavolo nero

Hereford Beef
Dauphinoise potato, seasonal greens, burnt onion puree

Gressingham Duck Breast
Charred peaches, tender stem, butternut squash, pink peppercorns

Beef "Bourguignon"
Short rib, parsley mash, smoked pancetta, caramelised shallot

Salmon en Croûte
Crab mousse, spinach, shellfish butter, tomato confit

Miso Glazed Cod
Squid ink risotto, bok choy, yuzu & cucumber dressing

Lamb Two Ways
"Shepherd's pie", herb crusted rump, roast carrot puree, mint & caper relish

Corn Fed Chicken
Porcini & cep risotto, asparagus, truffle almond gremolata

Upgrade Options

Herb Crusted Halibut
Crispy straw potatoes, whipped English peas, warm tartar butter sauce,

Beef Wellington
Parisian potatoes, glazed heritage carrots, fine green beans, peppercorn sauce

£8.00 per person

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DESSERTS

Raspberry Bakewell Slice
Almond cream, raspberry brittle, vanilla

Lemon Tart
Raspberry textures, whipped Eton mess

Treacle Galette
Brioche tuile, vanilla mascarpone, honeycomb

Millionaires Shortbread
Chocolate crémeux, salted caramel, chocolate shards, clotted cream

Mango Pebble
Chocolate ganache, cocoa nib brownie, mango gelee, chocolate mirror glaze

Strawberry Cheesecake
Strawberry confit, cheesecake mousse, digestive crumb, strawberry gel

Orange Drizzle (GF, VE)
Citrus glaze, candied kumquats

Upgrade Options

Warm Chocolate Fondant
Blackberry textures, cocoa soil, chocolate macaron

Cheese Plate
Oxfordshire blue, Eccles cake, Wind fall chutney

£5.00 per person
All desserts can be topped with either a chocolate or iced logo

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VEGAN AND VEGETARIAN **STARTERS**

Heritage Beets (V)
Feta bon-bon, beetroot, horseradish

French Onion Soup (V)
Gruyere croute, Cognac

Seared Butternut Scallops (VG)
Sumac, Imam bayildi, coconut yoghurt raita, squash puree

Marinated Tomato Tartare (V)
Burrata, salsa verde, black olives

VEGAN AND VEGETARIAN **MAINS**

Szechuan Aubergine (VG)
Ginger and chilli rice, lotus root, kimchi cabbage

Beetroot Wellington (VG)
Parisian potatoes, glazed heritage carrots, fine green beans, peppercorn sauce

Black Truffle & Mushroom Ravioli (V)
Salsify, Cavolo Nero, chestnut butter

Summer Squash Steak (VG)
Chimichurri, fine beans, roast sweetcorn purée

Baked Heritage Beetroot Tatin (V)
Kidderton Ash fritter, pickled girolles

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ADDITIONS & UPGRADES

AMUSE-BOUCHE / PRE STARTER COURSE

Goosnargh Chicken Liver Parfait
Madeira jelly, black truffle, brioche crumble

Crispy Duck Leg Beignet
Five spiced pumpkin puree, Cointreau, burnt orange

Cured Tuna Loin
Kimchi emulsion, pickled mooli, black radish

Cornish Crab Trifle
Cox apple, Bloody Mary jelly

Sea Trout Tartare
Whipped pea mousse, black onion seed

Truffle Mushroom Velouté (V)
Berkswell cheese beignet, tarragon

Chilled Catalan Tomatoes (V)
Crispy black olives, basil emulsion

PRE-MAIN COURSE / PALATE CLEANSERS

Bitter Apple Sorbet

Watermelon & Mint Granita

PATISSERIE COUNTER

Choose four items
For an unforgettable finale, upgrade your dessert course to our beautifully curated patisserie counter offering a spectacular display of handcrafted patisserie and elegant desserts.

Dark Chocolate Truffle
Dark chocolate mousse, chocolate sponge, spiral

White Chocolate & Raspberry Cheesecake
White chocolate raspberry glaze

Mango & Raspberry Cheesecake
Mango mousse, raspberry

Fruit Pavlova
Chiboust cream

Lemon Tart
Lemon curd, lemon glaze, tartlet

Tiramisu
Coffee sponge, mascarpone mousse, espresso syrup

Victoria Sponge
Raspberry jam, vanilla whipped cream

Profiterole Galette
Mousseline cream, hazelnut profiteroles

SAVOURIES

Pear & Stilton Pithivier
Crispy shallots

Soft Roes, Streaky Bacon
Sour dough toast

Devils & Angels on Horseback

Baked Field Mushroom
Smoked haddock rarebit

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ADDITIONS & UPGRADES

CHEESE BOARDS

Our boards are presented with grapes, celery, quince jelly, chutney, oatcakes, crackers and Bath Olivers.

British Greats
Montgomery's cheddar, Golden Cross goats' cheese, Shropshire blue, Clava brie

Continental Classics
Manchego, Morbier, Bleu d'Áuverne, Brie de Meaux

Big Flavours
Montgomery's Cheddar, Epoisses, Gorgonzola Picante, Golden Cross goats' cheese

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CHEESE STATION

A cheese table presented with a choice of cheeses to satisfy your guests preferences. Garnished beautifully with all the accompaniments you would need, from fresh baked breads, oatmeal biscuits and crackers to figs, grapes chutneys and jellies. The perfect end to your event. Why not add charcuterie to your station to make it even more special.

Sliced salt beef, chorizo, ham, sliced chicken, Milano salami, Duck terrine, gherkins, silver skin onions, mustard mayonnaise, crispy crostini's

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