

In-home dining experience

Starters

PUMPKIN VELOUTÉ

Ricotta Tortellini, Truffle & Pomegranate

MARINADED CORNISH MACKEREL

Celeriac Remoulade, Horseradish & Granny Smiths

SLOW COOKED CHICKEN & LEEK TERRINE

Pancetta & Onions, Apple, Rosemary Cream

HAND DIVED SCOTTISH SCALLOPS

Parma Ham, Watercress, Black Pudding & Hazelnuts
(£6 supplement per person)

POACHED SEA TROUT

Pickled Beetroot, Cucumber, Horseradish & Dill

ENGLISH PARTRIDGE

Partridge Broth, Choucroute, Winter Vegetables & Chestnuts

Further vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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Mains

RUMP OF CUMBRIAN LAMB, BRAISED SHOULDER
Boulangere Potatoes, Braised Onion & Salsify

RUMP OF ROSE VEAL, TRUFFLE POMMES PURÉE
Roast Artichokes & Shallots, Confit Fennel, Lime & Capers

LOCAL VENISON, ROAST & BRAISED
Savoy cabbage, Pickled Beetroot, Roast Carrot & Celeriac

LINE CAUGHT SEA BASS, GLAZED CHICKEN WING
Braised Shallot, Hazelnuts, Sweetcorn & Truffle
(£8 supplement per person)

ROAST PHEASANT, BRASIED PHEASANT "PIE"
Artichoke, Smoked Bacon, Glazed Red Cabbage, Mushrooms

ROAST LINE CAUGHT HAKE
Olive Oil Pommes Purée, Roast Cauliflower, Kale & Curried Mussels

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Desserts

PEAR & ALMOND TART

Chocolate Cremeaux, Chestnuts & Brandy

WHITE CHOCOLATE & CREAM CHEESE

Hob Nob, Lemon & Cassis

RASPBERRY DELICE

Lemon Meringue "Pie", Toffee Popcorn

"BLACK FOREST GATEAUX"

Griottines, Kirsch & Creme Fraiche

BLACKBERRY & APPLE,

Jelly & Custard, Caramelised Puff Pastry

SALT PEANUT PARFAIT

Chocolate, Muscovado, Rum & Molasses

CONTINENTAL & BRITISH CHEESES

Fruit Bread, Chutney & Cheese Biscuits

3 cheeses - £6 supplement per person or as an additional course £15 per person
5 cheeses - £10 supplement per person or as an additional course £17 per person

Priced from £65 per person

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