

In-home dining experience

Starters

ROSCOFF ONION & BLACKSTICK BLUE TART

Parmesan, Walnuts, Olives, Sour Dough

SAFFRON MARINADED RED MULLET

Black Olive Galette, Courgette, Almonds

SLOW COOKED CHICKEN & SHITAKE TERRINE

Pancetta & Onions, Apple, Rosemary Cream

HAND PICKED CORNISH CRAB

Artichoke, Pink Grapefruit & Watercress Salad

(£6 supplement per person)

POACHED SCOTTISH SALMON

Pickled Beetroot, Cucumber, Horseradish, Lemon

ENGLISH HAM HOCK

Wild Garlic Risotto, Pickled Shallots, Granny Smith's, Dried Ham

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
Pressed Potatoes, Braised Onion, Wild Garlic, Sprouting Broccolis

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

LOCAL VENISON, ROAST & BRAISED
Fondant Potato, Savoy Cabbage, Pickled Blackberries & Celeriac

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

ROAST GUINEAFOWL, GUINEAFOWL & LEEK RAVIOLI
Artichoke, Smoked Bacon, Hispi Cabbage, Wild Mushrooms

ROAST LINE CAUGHT HAKE
Olive Oil Pommes Purée, Roast Cauliflower, Chive & Oyster Emulsion

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Desserts

RHUBARB & ALMOND TART

Ginger Cremeaux, Hazelnuts & Almond Ice Cream

WHITE CHOCOLATE & CREAM CHEESE

Hob Nob, Lemon, Cassis

RASPBERRY DELICE

Lemon Meringue 'Pie', Toffee Popcorn

'BLACK FOREST GATEAUX'

Griottines, Kirsch, Cherry, Creme Fraiche

BLACKBERRY & APPLE

Jelly & Custard, Caramelised Puff Pastry

'SNICKERS'

Salt Peanut, Chocolate, Muscovado

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

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