



**3 Course Private Dining Menu with Canapes from £65pp  
(Choice of one starter, one main, one dessert)**

**Canape selection (pick 3 for your event)**

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)  
Celeriac & Pickled Beetroot Tart (v)  
Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)  
Pumkin Seed Chicken Satay (gf)  
Honey & Mustard Glazed Cumberland Sausages  
Pulled Beef - Corn Taco – Avocado – Crispy Onions (gf)  
Lemon & Black Pepper Crispy Cornish Squid – Wakame Seaweed Mayo  
Pollock & Parsley Croquette – Romanesco (n)  
Mushroom Tartare – Mushroom Shortbread - Miso Mayonnaise (v)  
Miso Salmon Yakitori – Wasabi Mayonnaise (df)(gf)  
Confit Chicken Rilette – Asparagus – Pecorino

**Homemade Focaccia with Sundried Tomato, Basil & Balsamic Butter**

***Starter***

**Ceviche of Wild Cornish Black Bream (df)(gf)**

Pickled Radish – Miso Avocado – Sherry & Soya Dressing

**Carpaccio of Heritage Beets (v)(gf)**

Peppered Goats Cheese Mousse – Toasted Hazelnuts – Linseed Crisps – Orange Blossom &  
Honey Dressing

**Suffolk Ham Hock and Leek Terrine**

Burnt Apple Puree – Piccalilli – Sour Dough

**Heritage Tomato & Burrata Salad (v)**

Basil Seed Dressing – Samphire – Aged Balsamic – Focaccia Croute



***Main***

**Pave of 35 Day Dry Aged Sirloin (gf)(df)**

Beef Cheek Bon-Bon - Confit Potato – Caramelised Mushroom Puree – Beef Dripping  
Roasted Carrot – Red Wine Jus

**Spring Pea & English Asparagus Risotto (v)(gf)**

Goats Cheese Bon-Bon – Gremolata

**Miso Glazed Cornish Pollock (df)**

Rayu Charred Hispi Cabbage – Noodles – Lemongrass & Chilli Dashi

**Supreme of Cotswold White Chicken**

Sage & Onion Croquette – Fondant Potato – Spring Vegetables – Spinach Velouté

***Dessert***

**Deconstructed Lemon Tart (v)**

Textures of Raspberries – Ginger Biscuit Crumble – Meringue

**Chocolate and Hazelnut Tart (v)(n)**

Coffee Fluid Gel – Crème Fraiche

**Coconut Panna Cotta (v)(vegan)(gf)**

Tropical Fruit Salad – Lemongrass & Lime Leaf Sorbet

**Crumpet & Cheese (n)**

Toasted Sourdough Crumpet – Shipton Buffalo Blue – Maple & Vanilla Syrup – Toasted  
Pecans

***We are able to cater for dietary requirements***