



VEGAN & VEGETARIAN LUNCH OR DINNER

£67.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Truffled wild forest mushroom soup *(vg, gf)*

or

Roasted heritage pumpkin soup, butternut squash crisps, toasted pumpkin seeds *(vg, gf)*

or

Chicory, candied walnuts, toasted pine nuts salad with honey mustard dressing *(v, gf)*



MAINS

Ratatouille, roast butternut squash purée, confit cherry tomato,
toasted pine nuts & truffle mashed potato *(vg, gf)*

or

Roast cauliflower risotto, pickled sultanas, deep-fried capers, crispy sage, tender pea shoots *(vg, gf)*

or

Beetroot risotto, bean curd, toasted pumpkin seeds, herb oil & tender pea shoots *(vg, gf)*



DESSERTS

Bitter chocolate tart, wild cherries *(vg, gf)*

or

Pineapple & chilli carpaccio with coconut sorbet *(vg, gf)*



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes

£6.25 PER PERSON

(vg: vegan | gf: gluten free)



LUNCH OR DINNER

£70.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Roasted heritage pumpkin soup, butternut squash crisps, toasted pumpkin seeds *(vg, gf)*

or

Slow-baked heritage beetroot salad, pickled clementine,
candied walnuts & toasted pine nuts *(vg, gf)*

or

Ham hock terrine, Durrant's homemade piccalilli, grilled sourdough



MAINS

Grilled Suffolk corn-fed chicken supreme, carrot purée, tenderstem broccoli,
crispy Parma ham & tarragon sauce *(gf)*

or

Pan-fried seabass fillet, confit shallot & wilted kale, cherry tomato,
caper & olive confit, herb oil *(gf)*



DESSERTS

Dark chocolate tart, caramel sauce, seasonal fruits

or

Lemon posset, mulled wine berries compote, shortbread



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes

£6.25 PER PERSON

(vg: vegan | gf: gluten free)



LUNCH OR DINNER

£78.00
MINIMUM 10 PEOPLE

Assorted warm bread rolls *(vg, v)*

STARTERS

Mixed heritage beetroot salad, Rosary Goats Ash cheese,
candied walnuts, toasted pine nuts *(gf)*

or

Prawn cocktail with Avruga caviar *(gf)*



MAINS

Pan-seared Cornish cod fillet, braised Beluga lentils,
black cabbage, heritage baby carrots, herb oil *(gf)*

or

Roast supreme of guinea fowl, curly kale, chestnuts,
butternut squash purée, tarragon sauce *(gf)*



DESSERTS

Seasonal Eton mess

or

Bitter chocolate tart, wild cherries *(vg, gf)*



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes

£6.25 PER PERSON

(vg: vegan | gf: gluten free)



LUNCH OR DINNER

£90.00
MINIMUM 10 PEOPLE

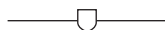
Assorted warm bread rolls *(vg, v)*

STARTERS

Twice-baked Cornish Kern cheese soufflé, chive sauce

or

Scottish smoked salmon, caper berries, shallots, pea shoots, Melba toast

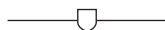


MAINS

Pan-fried stone bass fillet, saffron mashed potato,
tenderstem broccoli, confit cherry tomato, lemon & herb butter *(gf)*

or

Roast Gressingham duck breast, wilted spring greens, herb-glazed baby carrots,
braised shallot & orange red wine sauce *(gf)*

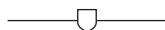


DESSERTS

Orange vanilla crème brûlée & shortbread

or

Bitter chocolate & Comice pear tart *(vg, gf)*



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

£18.75 PER PERSON

Coffee, tea & tisanes

£6.25 PER PERSON

(vg: vegan | gf: gluten free)



LUNCH OR DINNER

MARKET PRICE MINIMUM 10 PEOPLE

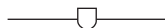
Assorted warm bread rolls *(vg, v)*

STARTERS

Cured dill salmon, pickled cucumber, horseradish cream,
salmon roe & toasted rye bread

or

Pan-fried king scallops, caramelised shallot purée,
black pudding, crispy Parma ham, dill oil



MAINS

Pan-fried halibut fillet, glazed salsify, celeriac purée,
buttered leeks, Avruga caviar & Champagne sauce *(gf)*

or

West Country grass-fed Beef Wellington, fondant potato,
wilted spinach, panache of vegetables & red wine sauce

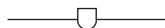


DESSERTS

Orange vanilla crème brûlée & shortbread

or

Panna Cotta, mulled wine berries compote, almond tuiles



SUPPLEMENTARY OPTIONS

Selection of cheeses – Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie
& Rosary Goats Ash served with oatcakes, celery, grapes, Bramley apple & cider chutney

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