



FINE DINING

Example Menus From Our Chefs

CANAPÉS

Pea Soup, smoked pancetta foam,
Saucisson Brioche, onion chutney

STARTER

Game consommé cup'o'tea, truffle tea leaves, jasmine sugar
cube, foie gras custard cream

MAIN COURSE

Pork tenderloin, chestnut polenta,
black pudding, apple

CHEESE BOARD

with home made chutneys & fruit

DESSERT

Burnt hay parfait, raspberry micro sponge, peach,
caramelised white chocolate

PETIT FOURS

Rosemary Chocolate ganache



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Example Menus From Our Chefs

CANAPÉS

Tempura oyster with passion fruit
Smoked Garlic Tiramisu

STARTER

Smoked egg, chicken floss, béarnaise, asparagus, comfit tomato

MAIN COURSE

Quail, curried pumpkin, kale, sage crisp

CHEESE BOARD

with home made chutneys & fruit

DESSERT

Strawberry parfait, elderflower, pickled pink peppercorn purée,
balsamic glass, basil

PETIT FOURS

Lime ash marshmallows



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CANAPÉS

Confit duck Battenberg
White chocolate and caviar cheesecake

STARTER

Langoustine tartar with watermelon and black olive

MAIN COURSE

Braised ox cheek, Jerusalem artichoke, smoked bean cassoulet,
kholrabi

CHEESE BOARD

with home made chutneys & fruit

DESSERT

Irish coffee mousse, whisky cubes, cigar chantilly, milk ice cream

PETIT FOURS

Tequila sherbet dib-dabs