

Signature Spring Menu

Specially prepared by Paul Taylor, Executive Chef; this menu uses the very best seasonal produce. Available for events held in March, April and May 2012

Chilled cauliflower velouté with truffle oil

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Fillet of red mullet

with spring onion mash and watercress sauce

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Rump of spring lamb marinated with rosemary and garlic

served with stewed butter beans, purple sprouting broccoli, spring greens and a red wine jus

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Dark chocolate tart with white chocolate and cherry iced lolly, milk chocolate truffle and orange sauce

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Coffee and petits fours

£45.00

All prices are person and are exclusive of VAT at the prevailing rate.



Signature Summer Menu

Specially prepared by Paul Taylor, Executive Chef; this menu uses the very best seasonal produce. Available for events held in June, July and August 2011

Chargrilled asparagus

with goat's cheese, mixed herb salad and basil dressing

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Dover sole paupiette

with salmon mousse and fennel broth

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Free range chicken supreme

stuffed with sweet pepper West Country brie and tarragon jus

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Assiette of summer berries

Mini strawberry pudding served with blueberry pannacotta, raspberry cake and blackberry sauce

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Coffee and homemade fudge

£45.00

All prices are person and are exclusive of VAT at the prevailing rate.

Signature Autumn Menu

Specially prepared by Paul Taylor, Executive Chef; this menu uses the very best seasonal produce. Available for events held in September, October and November 2011

Tian of crab and squid
with a mango and chilli dressing

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Pepper, plum, fig and smoked apple wood cheese
filo basket
served with purple basil and shiso dressing

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Pan fried fillet of beef
*with Black Country pudding mash, cherry tomatoes, crisp
pancetta and an Old Speckled Hen jus*

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Apple and blackberry charlotte
with a raspberry and mint puree, Chantilly cream and almond tuille

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Coffee and petit fours

£45.00

All prices are person and are exclusive of VAT at the prevailing rate.

Signature Winter Menu

Specially prepared by Paul Taylor, Executive Chef; this menu uses the very best seasonal produce. Available for events held in December, January and February 2011/12

Wild mushroom terrine

with apple and raisin chutney

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Grilled brill marinated with bronze fennel

served with Netherend farm seaweed butter

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Loin of venison

with root vegetable gateau, creamed savoy cabbage and juniper jus

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Poached pear in a mulled wine Bavarois

with caramelised apples and vanilla sabayon

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Coffee and homemade fudge

£45.00

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