

Gourmet Dinner Menu

Saturday 28th March 2026

£55.00 per person

Appetiser

Pea & Mint Cappuccino

White Truffle Oil
(V – GS – DFA)

Starter

Oriental Duck Spring Roll

Chinese Vegetables, Sweet Chilli, Honey & Sesame Seed Reduction

Beetroot Cured Gravdax

Hot Smoked Trout Mousse, Wasabi Crème Fraîche (GS)

Sun Blushed Tomato & Black Olive Tapenade

Toasted Brioche, Asparagus, Bocconcini, Balsamic Reduction (V – GSA)

Main Course

Rump of English Lamb

Sweet Potato & Celeriac Dauphinoise, Savoy Cabbage, Pancetta, Redcurrant Jus (GS)

Salmon & Crayfish En Croute

Tenderstem Broccoli, Saffron Potatoes, Champagne Butter Sauce

Wild Mushroom & Spinach Ravioli

Garlic & Herb Ciabatta, Rocket Leaf, Herb Oil (V)

Refresher

Mango & Passion Fruit Sorbet

(V – GS – DF)

Dessert

Profiteroles with Vanilla Cream

Salted Caramel Sauce & Honeycomb

Strawberry & White Chocolate Crème Brûlée

Cardamom Shortbread

Lemon & Stem Ginger Cheesecake

Raspberry Sorbet & Pistachio Crumb

Allergen Information