



- GROUP DINNER MENU A -

3 courses £36.50 per person

Kindly note all our menus are subject to change due to seasonality and availability of ingredients

STARTER

Leek & Potato Soup

Smoked salmon, chives

Ham Hock and Parsley Terrine

Piccalilli, toasted sourdough

Burnished Mackerel,

Celeriac, mustard mayonnaise

MAIN

Fillet of Salmon

Crushed potatoes, tomato and herb vinaigrette

Wild Mushroom Risotto

Parmesan, tarragon

Braised Lamb Shoulder

Peas, mint and bacon

DESSERT

Cambridge Burnt Cream

Set Lemon Cream

Berry compote, shortbread

Apple Crumble,

Vanilla ice cream

*Groups up to 20 guests must select one of the above group menus and can then choose from this menu on the day
Groups between 21-30 guests are asked to send us an advance individual pre order from one of the above menus
Groups above 30 guests are asked to choose 1 starter, 1 main and 1 dessert for everyone – dietaries are catered for separately*



- GROUP DINNER MENU B -

3 courses £46.50 per person

Kindly note all our menus are subject to change due to seasonality and availability of ingredients

STARTER

H. Forman & Son Smoked Salmon
Dorset crab, avocado

Beetroot and Goat's Cheese Salad
Walnut vinaigrette

Duck Rilette on Toast
Piccalilli

MAIN

Roast John Dory
Cauliflower, golden raisins, brown butter

Fillet of Beef
Artichoke gratin, Madeira jus

Deep Fried Duck Egg
Sauce romesco, baby leeks

DESSERT

Valrhona Chocolate Mousse
Caramelised banana and hazelnuts

Set Lemon Cream
Berry compote, shortbread

Selection of British Cheeses
Crackers, apple and raisin chutney

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Groups above 30 guests are asked to choose 1 starter, 1 main and 1 dessert for everyone – dietaries are catered for separately*