



# Feast Menu



THREE COURSE FEAST MENU  
£60 PER PERSON

*Minimum number of 8 people required*





# Feast Menu

Please select two dishes for your starter, two for your main and two for your pudding, for your whole group to share

*Any dietary requirements will be catered for separately*



## TO START



### MEAT, POULTRY AND GAME

Selection of cured and potted meats, baby gherkins, chutney and toast

Game terrine, bilberry chutney

Confit duck terrine, apple and fig chutney

### FISH AND SHELLFISH

Crayfish and avocado cocktail, quail's eggs

Scottish smoked salmon, smoked mackerel pâté, smoked eel, creamed horseradish, pickles

Rock oysters, shallot vinaigrette, tabasco, lemon

Roasted half native (Scottish or Cornish) lobster, hot garlic and parsley butter (*£5 supplement*)

### VEGETARIAN

Steamed English asparagus from Wye Valley served with poached eggs and hollandaise (*in season*)

Wild mushrooms on toast



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## MAINS



### MEAT, POULTRY AND GAME

Rare breed Beef 'Wellington', fondant potato, red wine jus

Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone, bacon potatoes, roasting juices (*supplement £7*)

Whole roast suckling pig, apple, boulangère potatoes, sage gravy (*supplement £10*)

Whole roast salt crusted Suffolk free range chicken, lemon and thyme stuffing, bread sauce, roast potatoes

**Game birds:** Pheasant / partridge / mallard / pigeon / grouse / woodcock / teal / snipe. All served with game chips, cabbage and bacon, bread sauce and grouse liver pâté

*We will discuss your requirements according to the time of year! Supplements may apply*

### FISH AND SHELLFISH

Whole Scottish salmon 'en croute', parsley new potatoes, creamed leeks, chive butter sauce

Whole salt-baked wild, line-caught sea bass, buttered new potatoes, lemon and dill butter sauce (*supplement £5*)

### VEGETARIAN

Vegetarian main options are available on request

*All main courses are served with appropriate side dishes in accordance with the seasons and our recommendations (we will discuss all with you)*



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## TO FINISH



### **PUDDINGS**

Eton Mess

Sticky toffee pudding, vanilla ice cream

English plum crumble, custard

Chocolate brownie, salted caramel ice cream

Tarte tatin, Calvados caramel, cinnamon ice cream

Bread and butter pudding, mascarpone ice cream

### **CHEESE**

*£9.50 per person*

British cheeseboard, oatcakes, fruit and nut bread, fig chutney

Please note that the above is a seasonal menu which means some of the items are not available all year round.