

Princess MENU

TO BEGIN

Choice of Soup

Served with crusty bread roll and butter.

Chicken Liver and Truffle Pâté

Served with red onion chutney and crispy croutons.

Creamy Garlic and Thyme Mushroom

Served on toasted ciabatta.

Herb Crusted Goats Cheese

Served with cranberries and mixed leaves.

Fan of Cantaloupe Melon

Served with berries and sorbet.

TO FOLLOW

Supreme of Chicken

Wrapped in smoked bacon on a chestnut mushroom cream.

Grilled Cod Steak

Served with a prawn and dill cream.

Roast Loin of Pork

Served with stuffing and thyme gravy.

Braised Lamb Steak

Served with a redcurrant merlot and baby vegetable broth.

Served with steamed vegetables and roast potatoes where applicable.

TO FINISH

Strawberry, Blackcurrant, Raspberry or Mango Cheesecake

Served with fruit coulis and Chantilly cream.

Dark Chocolate and Orange Brownie

Served with chocolate sauce.

Glazed Lemon Tart

Served with raspberry coulis.

White Chocolate, Ginger and Rhubarb Bavaois

Served with a mango coulis.

£58
PER GUEST

Please choose a maximum of one menu choice for each course.

Any additional menu choices will incur a £5 per guest charge.

Tea and coffee is available at a £2.50 per guest charge.

Please advise of any dietaries in advance.

Queens MENU

TO BEGIN

Choice of Soup

Served with crusty bread roll and butter.

Cherry Tomato and Pesto Bruschetta

Served with balsamic glaze.

Grilled Halloumi and Dried Cranberry Salad

Roast Game Terrine

Served with blueberry chutney.

TO FOLLOW

Roast Beef

Served with Yorkshire pudding and gravy.

Braised Lamb Steak

Served with mint, shallots and merlot sauce.

Seabass

Topped with samphire tiger prawns and lemon cream.

Cornfed Chicken

Served with spinach and spring onion sauce.

Served with steamed vegetables and roast potatoes where applicable.

TO FINISH

Millionaire's Chocolate Tart

Served with chocolate sauce and vanilla pod ice cream.

Raspberry and White Chocolate Bavarois

Served with raspberry coulis.

Caramel Profiteroles

Filled with caramel cream.

Sticky Toffee Pudding

Served with toffee sauce and vanilla pod ice cream.

£63
PER GUEST

Please choose a maximum of one menu choice for each course.

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Tea and coffee is available at a £2.50 per guest charge.

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Kings MENU

TO BEGIN

Choice of Soup

Served with crusty bread roll and butter.

Smoked Salmon and Prawn Terrine

Served with a sundried tomato salad.

Duo of Melon Carpaccio

Served with a gin and juniper infused syrup.

Roast Game Terrine

Served with blueberry chutney.

Zesty Garlic and Chilli Tiger Prawns

Served in an Asian-inspired broth.

TO FOLLOW

Roast Ribeye of Beef

Served with a wild mushroom and truffle sauce.

Pan-Fried Guinea Fowl

Served on braised pak choi and asparagus cream.

Monkfish

Wrapped in pancetta, served with a fennel and cherry tomato Salsa

Roast Three Rib Rack of Lamb

With a garlic and herb crust, served with red wine jus.

Served with steamed vegetables and roast potatoes where applicable.

TO FINISH

Grand Assiette of Desserts

Ginger and Rhubarb Panna Cotta

Served with forest fruit.

Chocolate and Pecan Tart

Served with chocolate sauce and Chantilly cream.

Strawberry and Blueberry Mille Feuille

£68
PER GUEST

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