

BREAKFAST OPTIONS

£5pp

£5 per person
Tea/Coffee/Mineral water/Biscuits

£10pp

£10 per person
Tea/Coffee/Mineral water
A selection of pastries/croissants

£20pp

£20 per person Breakfast Buffet (min. 12 people)
Fruit salad
Granola & Yoghurt
Toast & preserves
Full English (Fried eggs, bacon, sausage, baked beans & mushroom)

Room hire is waived if minimum spend for AM £1000 or PM £2000 is reached.

Please note most dietary requirements can be catered for with sufficient notice. For parties over 8 pre order is required. All above prices include VAT. A 12.5% discretionary service charge will be added to your bill.

LUNCH OPTIONS

£12pp

£12 per person Sandwich Lunch
Tea/Coffee/Mineral water/Juice/Sandwiches

£15pp

£15 per person Working Lunch
Tea/Coffee/Mineral water/Juice
1 Course Meal (Burger & Chips/Fish & Chips/Seasonal Pie)

£25pp

£25 per person Lunch Buffet
(minimum 12 people)
Salads
Mains
Desserts

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BUFFET MENU

Salads

Chicken Caesar
Hot smoked salmon & new potatoes
Spiced chickpeas, peppers & spinach
Tomato, Onion, bocconcino & basil
Squash, candied walnuts &
pomegranate

Mains

Semi dried tomato & oats cheese
Mushroom and tarragon
Bacon and leek
Pressed pheasant & partridge ter-
rine, quince chutney
Honey roast ham

Desserts

Rhubarb tart
Chocolate brownie
Blood orange cheesecake

£39pp

Standard Buffet
&
2 Glasses of
prosecco/red, white wine/beer

£55pp

Champagne Buffet
&
2 Glasses of Champagne

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CANAPE OPTIONS

COLD

Cured salmon blinis
Marinated clams, keta caviar
Roast squash & spinach tart
Scallop ceviche
Aubergine caviar crouete
Smoked duck, radicchio, pomegranate
Chicken & leek roulade

HOT

Mushroom duxelle on brioche
Venison sausage roll
Chilli prawn skewer
Goats cheese croquette
Spinach and feta filo
Confit pork belly, apple

SWEET

Berry tart
Chocolate brownie

£28pp

Canape Reception

2 Glasses of
prosecco/red, white wine/beers
6 pieces of canapes

£42pp

Champagne Reception

2 Glasses of
Champagne

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£35pp

SET MENU

STARTERS

Jerusalem artichoke soup
Beetroot cured salmon
Smoked aubergine, squash & pomegranate salad

MAINS

Sweet potato gnocchi, sprouting broccoli, sage butter
Dingley Dell pork belly, white bean cassoulet
Frontline Fish pie

DESSERTS

Creamy rice pudding, tea soaked prunes
Blood orange cheesecake

£45pp

SET MENU

STARTERS

Game terrine
Crispy duck salad, lime & chilli dressing
Smoked aubergine, squash & pomegranate salad
Beetroot cured salmon

MAINS

Sweet potato gnocchi, sprouting broccoli, sage butter
Monkfish, lemongrass & chilli broth
Confit duck, de puy lentils
Frontline Fish & Chips

DESSERTS

Sticky toffee pudding & vanilla ice cream
Creamy rice pudding, tea soaked prunes
Blood orange cheesecake