



Formal Classic Dining Menu

All menus are served with a selection of breads and Lescure butter, followed after dinner by Bermondsey Union hand roasted coffee, English breakfast tea and Novus herbal infusions.

Please choose one starter, one main course and one dessert from the menu which all of your guests will enjoy. We will also accommodate all dietary requirements and request this information is shared no later than 14 days prior to the date of your event.

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.

Starters

Trio of salmon: beetroot cured salmon, hot smoked salmon pate, salmon and avocado tartare, micro mixed leaf

Chicken and wild mushroom terrine, spiced pear and micro herbs

Caramelised onion tartlet, vegan parmesan, micro rocket and balsamic (Vegan)

Mains

Rump of Welsh lamb, parmesan tulle, sweet potato puree, kale, red wine sauce

Herb crusted loin of cod, gnocchi, marsh samphire, mussel and tomato broth

Wild mushroom and pine seed filo, goats curd, garlic scented cabbage (V)

Dessert

Strawberry and mint mascarpone cheesecake, shortbread crumb, wild strawberry sorbet

Lemon posset, raspberry compote, raspberry wafer

Trio Selection

Blueberry and tonka bean tart

Brandy and pecan pie

Vanilla panna cotta with poached rhubarb compote