



## Formal Classic Dining Menu

All menus are served with a selection of breads and South Downs 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

Mozzarella and truffle arancini, pumpkin purée, watercress (v)

Smoked chicken, apricot purée, curry mayonnaise, pickled heritage radish, coriander

Cured beef, pressed beef rib, carrot caramel purée, carrot top pesto, pine nuts

Seared tuna, chilli and lime gel, pickled mouli, radish, coriander cress

Beetroot cured salmon, yuzu mayonnaise, rye bread crisp

Heirloom tomato tarte fine, basil puree, vegan parmesan, aged balsamic (Vegan)

Courgette carpaccio, pecorino, rocket, toasted pine kernels (V) (Vegan available)

Grilled artichoke, asparagus and rocket salad, sour dough crisps (Vegan)

## Main Courses

Pan roasted Kentish chicken breast, roast butternut purée, kale, chicken jus

Rump of Welsh lamb, sweet potato purée, kale and red wine jus

Grilled Seabream fillet, smoked haddock chowder, swiss chard

Slow cooked featherblade of beef, caramelised celeriac, black cabbage, red wine reduction

Serrano ham wrapped cod loin, salsa verde, glazed new potatoes, samphire

Roast Scottish salmon, citrus scented mashed potato, heritage beetroot, herb oil

Pan fried herbed gnocchi, squash, porcini mushrooms, parmesan tuille (V)

Cropwell bishop Stilton and spinach pithivier, garlic new potatoes, buttered runner beans (V)

Smoked tofu cream, sweet potato gallette, pan fried baby pattypan squash, sauce vierge (Vegan)

Thyme, rosemary and shallot potato rosti, sautéed spinach, roast courgettes, home dried baby plum tomatoes, creamy lemon sauce (Vegan)



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## Dessert

Vanilla panna cotta, woodland berries, honeycomb, red vain sorrel

Glazed lemon tart, blackcurrant sorbet

Poached rhubarb, clotted cream and ginger mousse

Warm brandy and pecan pie, cherry ice cream, caramel sauce

Apple and blackberry Eton mess with cinnamon crumble

Passion fruit and chocolate tart, chocolate vegan ice cream (Vegan)

## Trio Selection

*Please choose three items*

Glazed lemon tart

Poached rhubarb, clotted cream and ginger mousse

Blackberry crumble ice cream

Brandy and pecan pie

Vanilla panna cotta, honeycomb

Madeira infused pears, chocolate mousse (Vegan)

*Vegetarians and special dietary requirements will be catered in line with the chosen menu – please advise of requirements in advance to ensure the correct meals are provided.*

# After Dinner

*After Dinner options can be added onto your Classic or Signature Dinner selections*

## Petit Fours

Chocolate truffles, mini macarons, homemade fudge and cherry marshmallow

## Best of British Cheese

Sussex charmer, Bookham Harrison Farms

Blue Monday, The Cotswold Cheese Company Ltd

West Country brie, Cornish Country Larder

Rosary, English goats cheese

Served with a British cheese biscuit selection including charcoal wafers, mustard and Brazil nut digestives and rosemary crackers, grapes, celery, quince jelly and assorted chutneys

or

## Classic French Cheese

Fourme d'Ambert

Crottin de chavignat

Époisses de Bourgogne

Ossau-Iraty

Served with artisan French breads, grapes, celery, membrillo and runny blossom honey

## Cheese Course

Blue Monday, pickled candy beetroot, Blue Monday crumble, honey, watercress

Torched West Country brie, parmesan crumble, compressed apple, apple sorbet, frisee

