



## 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 below 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 puree with watercress (V)

Potted crab, lemon and dill chutney, sourdough crostini and petit salad

Smoked chicken, apricot puree, curry mayonnaise, pickled heritage radish and coriander

English goat's curd and truffle tart, roasted balsamic figs and rocket leaves (V)

Maple and whiskey cured salmon, mizuna salad, mustard dressing with a rye bread crisp

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

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

Avocado and sweet potato 'tartare', quinoa, herb salad dressed with garlic oil (VG)

## Main Courses

Pan roasted Kentish chicken breast, butternut puree, roast baby carrots finished with truffle oil pesto

Rump of Welsh lamb, baby spinach, minted broad beans, roast cherry tomato with a minted jus

Grilled Seabream fillet on a bed on Swiss chard served with smoked haddock chowder

Slow cooked beef brisket, celeriac and potato dauphinoise, carrot puree, green beans with red wine reduction

Confit belly of pork, creamy mash potato, roast fennel, caramelised apple and star anis sauce

Roast cod, baby potatoes, chargrilled leeks, coriander and red pepper salsa

Herb crusted salmon, sauteed green beans, watercress, spelt and herb dressing

Pan fried herbed gnocchi, squash, dried tomatoes with parmesan tuilles (V) (VG available)

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

Confit shallot rosti, garlic infused kale, sauteed woodland mushroom, cream jus (V) (VG available)



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## Dessert

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

Lemon and rhubarb tart, lemon sorbet (V)  
(VG available)

Mandarin cheesecake, rosemary crumb and citrus salad

Warm brandy and pecan pie, cherry ice cream, caramel sauce (V)

Apple and blackberry Eton mess with cinnamon crumble (V)

Chocolate torte, coconut ice cream and blueberries (VG)

## Trio Selection

*Please choose three items*

Lemon and rhubarb tart (V)

Chocolate and coconut torte (VG)

Apple and blackberry Eton mess

Brandy and pecan pie

Vanilla panna cotta, honeycomb

Madeira infused pears, chocolate mousse (VG)

*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 Chavignol

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, frisée

