



4 COURSE MENU

CANAPES - MEAT

RED WINE BRAISED BRISKET BON-BON WITH BURNT CARROT PURÉE
CHICKEN TIKKA & CARROTS

SMOKED CHICKEN MOUSSE & TARRAGON ON A CROSTINI

SMOKED CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH RED ONION JAM
CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH RHUBARB & DATE CHUTNEY

PULLED CURRIED CONFIT CHICKEN ON POPPADOM WITH MINT YOGURT
HOME-SMOKED DUCK BREAST, PICKLED CARROTS, ONION JAM

CRISPY DUCK NUGGETS WITH HOISIN SAUCE

HONEY & FIVE SPICED CURED DUCK BREAST WITH GLAZED APRICOT
HAM & LEEK TERRINE WITH PICCALILLI

PORK BELLY SATAY WITH PAK CHOI

PARMA HAM, WATERMELON & BOCCONCHINI MOZZARELLA

HAM HOCK TERRINE CROSTINI WITH CELERIAC

WATERMELON, CURED HAM & FETA SKEWER

MINI CHEESE & HAM MUFFIN WITH SAFFRON MAYONNAISE

CARPACCIO OF BEEF ON POLENTA WITH ROCKET, PARMESAN & TRUFFLE OIL

MINI YORKSHIRE PUDDING WITH SEARED FILLET OF BEEF, HORSERADISH & CHIVE CREAM
MINI LAMB KEBAB SKEWER



4 COURSE MENU

CANAPES - FISH & SEAFOOD

SESAME SMOKED SALMON ON A DILL BLINI WITH PICKLED CUCUMBER
BEETROOT CURED SALMON, CREAM CHEESE & RYE BREAD CROUTE
PASSION FRUIT & VODKA CURED SALMON WITH COMPRESSED CUCUMBER
SMOKED SALMON & CREAM CHEESE BLINI
SMOKED SALMON & SHALLOTS TARTARE, CAPERS & DILL
TANDOORI SALMON WITH MINT AIOLI
SWEET CHILLI TEMPURA KING PRAWNS WITH TOMATO JAM
PEPPERED MACKEREL CROSTINI WITH LEMON & CHIVE CRÈME FRAÎCHE
HAND PICKED CRAB, LIME, RYE BREAD CROSTINI
PRAWN & GUACAMOLE ON BREAD CROUTE
SALTED COD FISH CAKES WITH AIOLI
CRAB & PARMESAN ARANCINI BALL WITH SPICY CREAM



4 COURSE MENU

CANAPES - VEGETARIAN

AUBERGINE & CORIANDER SATAY SKEWERS

TRUFFLE & MUSHROOMS

BRUSCHETTA WITH MUSHROOM DUST

CHAR-GRILLED COURGETTE STRIPS FILLED WITH RICOTTA & SEMI-DRIED TOMATO

FETA, PEA, LEMON & HERB TART

MINI RED PEPPER STUFFED WITH FETA

OLIVE, FETA & OREGANO MINI MUFFIN & RED PESTO MAYONNAISE

PEA, MINT & FETA ARANCINI

GOAT'S CHEESE COATED WITH PISTACHIO & CHIVES

WHIPPED ORGANIC GOAT'S CHEESE, PICKLED BEETROOT, WALNUTS & SALTED

SHORTBREAD

RED ONION & WELSH RAREBIT TARTLET



4 COURSE MENU

CANAPES - VEGAN

CARAMELISED ONION, ROSEMARY MUSHROOM & CHIVE TART

PEA & MINT FALAFEL WITH SAFFRON AIOLI

MEXICAN ROASTED SWEET POTATO BITES

POLENTA & FIG BITES

PUMPKIN COCONUT CURRIED BON-BONS, NIGELLA SEEDS, YUZU GEL

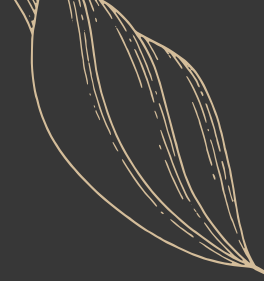
ROASTED RED PEPPERS & TOMATO BRUSCHETTA

SKEWERED GORDAL OLIVES WITH SUN-DRIED TOMATOES

COCONUT CURRIED POTATO CROQUETTE, BLACK SESAME SEEDS, CITRUS GEL

4 COURSE MENU

STARTERS - MEAT



BRAISED BEEF CHEEK CROQUETTE, TEXTURES & FLAVOURS OF ONIONS & CRISPY KALE

BEEF CARPACCIO WITH ROCKET, PARMESAN & AGED BALSAMIC

VENISON & BLACK PUDDING SCOTCH EGG, WATERCRESS & CELERIAC REMOULADE

PULLED LAMB BON-BON, CHARGRILLED ASPARAGUS, RADISH, BLACK OLIVE TAPENADE

CRISPY LAMB BELLY FRITTER, PEA & MINT SALAD

BREADED LAMB BELLY, CRUSHED PEAS, GARLIC AIOLI, ROCKET & PARMESAN SALAD

BRAISED PIG CHEEK, ONION & PARSLEY ARANCINI WITH GRILLED ARTICHOKE

SPICED PULLED PORK BON-BONS, SKORDALIA, ROASTED SALT-BAKED PARSNIPS &

CORIANDER

CHICKEN TIKKA SCOTCH EGG, MASALA SAUCE, PICKLED SALSA, POPPADOM CRUNCH

CHICKEN & ARTICHOKE CROQUETTE WITH SMOKED PAPRIKA AIOLI, WATERCRESS & RADISH

SPICED "CHICKEN KIEV", GARLIC MUSHROOM, CARROT PURÉE, ROCKET PESTO, SMOKED

PAPRIKA MAYONNAISE

CHICKEN LIVER PÂTÉ, RED ONION CHUTNEY, TOASTED CIABATTA BREAD

HAM HOCK TERRINE, PICKLED VEGETABLES & TOASTED SOURDOUGH

CONFIT DUCK LEG WITH SMOKED BACON LARDONS, MIXED BEANS, THYME & RED WINE JUS

CONFIT DUCK LEG CROQUETTE WITH RED ONION & PORT JAM, & WATERCRESS SALAD

CONFIT CHICKEN & MOZZARELLA CROQUETTE, YORKSHIRE NDUJA SALAD

SMOKED CHICKEN TERRINE SERVED WITH BACON JAM, DRESSED WITH BABY LEAVES & MELBA

TOAST



4 COURSE MENU

STARTERS - FISH & SEAFOOD

CHILLI & GARLIC CALAMARI, ROCKET SALAD & CURRIED AIOLI

TUNA TATAKI, AVOCADO, STRAWBERRY, RADISH, WASABI MAYONNAISE & SESAME SEEDS

ALMOND BREAD CRUMB COD GOUJONS WITH HOMEMADE TARTAR SAUCE

SCALLOP & LOBSTER RAVIOLI WITH SAFFRON CREAM SAUCE, CHERRY TOMATOES & BASIL

SCALLOP & CAVIAR PAN-FRIED SCALLOP SERVED WITH SHELLFISH BISQUE, SEA HERBS & CAVIAR

SEARED SCALLOPS, CRISPY PORK BELLY, CHARRED LEEK & ONION DASHI

CLASSIC PRAWN COCKTAIL WITH BREAD & BUTTER

FOOD CHAMPS SIGNATURE PRAWN COCKTAIL

SMOKED HADDOCK CROQUETTE, CRÈME FRAÎCHE, CHILLI JAM & DILL OIL

COTSWOLD GIN CURED SALMON, PINK GRAPEFRUIT CURD, RADISH & DILL OIL

CITRUS & GIN CURED SALMON, HERITAGE BEETROOT, WASABI YOGHURT & PINK GRAPEFRUIT

BEETROOT-CURED SALMON SERVED WITH HORSERADISH CREAM, LIME VINAIGRETTE & TOASTED

SOURDOUGH

DUO OF SMOKED SALMON, SALMON & CHIVE ROULADE, SALMON TARTAR, COMPRESSED

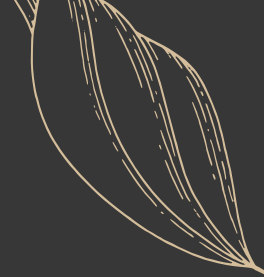
CUCUMBER, CHARRED SHALLOTS & DILL OIL

SALMON FISH CAKE WITH TARTAR SAUCE

CLASSIC SALMON GRAVLAX, SMOKED CELERIAC REMOULADE & WATERCRESS SALAD

4 COURSE MENU

STARTERS - VEGETARIAN & VEGAN



HOMEMADE SOUP OF YOUR CHOICE

ROASTED TOMATO SOUP, PESTO CROUTONS & RUSTIC BREAD

ROOT VEGETABLE SOUP WITH PARSNIP CRISPS & RUSTIC BREAD

JERUSALEM ARTICHOKE VELOUTÉ WITH LOVAGE OIL & TOASTED SEEDS

ROSCOFF ONION VELOUTÉ, TOASTED PUMPKIN SEEDS & SOURDOUGH BREAD

VEGAN FETA & COURGETTE, MINT OIL & ONION ASH

BURRATINE, HERITAGE TOMATOES, LOVAGE PESTO & PICKLED SHALLOTS

TOMATO & BUFFALO MOZZARELLA CAPRESE SALAD

ROASTED BEETROOT & GOAT'S CHEESE MOUSSE WITH RED CHARD SALT EMULSION & TARRAGON
EMULSION

GOAT'S CHEESE & BEETROOT TERRINE WITH CANDIED PECANS, THYME OIL & WATERCRESS

TRUFFLE-INFUSED WHIPPED ORGANIC GOAT'S CHEESE, BEETROOT THREE WAYS, OAT CRUMBS &
WATERCRESS SALAD

WINTER ROAST BUTTERNUT SQUASH, SAGE & PARMESAN

CREAMY WILD MUSHROOM WITH STILTON CHEESE ON SOURDOUGH TOAST

VEGAN ARANCINI WITH SWEET TOMATO

ROASTED CAULIFLOWER STEAK WITH CAPER & RAISIN VINAIGRETTE & TOASTED PINE NUTS

CHICKPEA & SPINACH FALAFEL WITH TAHINI SAUCE & PICKLED VEGETABLES

SPRING VEGETABLE WITH BASIL MASCARPONE

AUTUMN FIELD MUSHROOM WITH A THYME & ROSEMARY CROUTE

BUTTERNUT SQUASH & CHESTNUT RISOTTO WITH HERB OIL

PEA & MINT RISOTTO

ROAST CELERIAC, TRUFFLE AIOLI & CHIMICHURRI



4 COURSE MENU

MAINS - BEEF

ROAST FILLET OF BEEF WITH RICH MADEIRA JUS, DECONSTRUCTED POTATO BRAVAS & CHARRED FENNEL

ROAST STRIPLOIN OF BEEF WITH YORKSHIRE PUDDING, ROAST POTATO, CAULIFLOWER CHEESE & BEEF GRAVY

BRAISED BLADE OF BEEF, TOMATO & PEPPER RAGU, SMOKED PAPRIKA MASH, TOMATO & ROSEMARY JUS

SLOW BRAISED BLADE OF BEEF, MASHED POTATO, GLAZED CHANTENAY CARROT PURÉE, TENDERSTEM BROCCOLI & RED WINE JUS

CLASSIC BEEF WELLINGTON WITH TRUFFLE PRESSED POTATO TERRINE, RAINBOW CARROTS, BROCCOLI & MADEIRA JUS

DUO OF BEEF: ROAST SINGLE MUSCLE RUMP OF BEEF (SERVED PINK) WITH OX CHEEK & WILD MUSHROOM RAGU, FONDANT POTATO, GLAZED BABY CARROTS & RED WINE JUS

6OZ FILLET STEAK (SERVED MEDIUM RARE) WITH DAUPHINOISE POTATOES, TENDERSTEM BROCCOLI & WILD MUSHROOM SAUCE



4 COURSE MENU

MAINS - CHICKEN & DUCK

STAR ANISE & CIDER GLAZED CREEDY CARVER DUCK BREAST WITH BABY PARSNIPS, SAVOY CABBAGE, CONFIT POTATO & REDCURRANT JUS

PAN-FRIED DUCK BREAST WITH STICKY RED CABBAGE, DAUPHINOISE POTATO, KALE & BLACKBERRY SAUCE

FREE RANGE CHICKEN BREAST, WILD MUSHROOM, CRISPY POLENTA, SWEETCORN & TRUFFLE SAUCE

FREE RANGE CHICKEN ROULADE WITH WILD MUSHROOMS, TRUFFLE CREAM MASHED POTATO & TENDERSTEM BROCCOLI

CONFIT CHICKEN ROULADE WITH PEARL BARLEY, RED CABBAGE, SPICED CARROT PURÉE & MULLED WINE JUS

PAN-FRIED CHICKEN BREAST WITH SPROUTING BROCCOLI, POTATO & CHORIZO TERRINE & ROASTED CARROTS



4 COURSE MENU

MAINS - PORK & LAMB

DUO OF PORK: PORK BELLY & TENDERLOIN WITH FONDANT POTATO, SAUTÉED TENDERSTEM
BROCCOLI & BORDELAISE SAUCE

PRESSED PORK BELLY, BLACK PUDDING, ROAST POTATO, SAGE GRAVY & APPLE SAUCE

10-HOUR SLOW-COOKED SHOULDER OF LAMB WITH ROASTED CARROTS, PEA & MINT PURÉE &
LAMB JUS

HERB CRUST RACK OF LAMB, BRAISED BELLY, RATATOUILLE & LAMB JUS

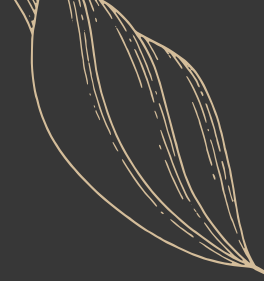
ROAST RUMP OF LAMB WITH GARLIC & THYME INFUSED SOUS VIDE POTATO ROSTI, AVOCADO &
MINT PURÉE, CARROTS & LAMB JUS

RUMP OF LAMB WITH ROSEMARY INFUSED POTATO TERRINE, MINTED CRUSHED PEAS, PARSNIP
PURÉE & LAMB JUS

PISTACHIO CRUSTED SOUS VIDE RUMP OF LAMB WITH ROSEMARY & GARLIC INFUSED POTATO
FONDANT, ROASTED VEGETABLES, MINT GEL & LAMB JUS

4 COURSE MENU

MAINS - FISH & SEAFOOD



PAN-FRIED SALMON FILLET WITH CHICKPEA, AUBERGINE, BABY SPINACH & PAK CHOI RED THAI CURRY

PAN-FRIED SALMON FILLET WITH CRUSHED NEW POTATO, PRAWN & CAPER BUTTER

SEARED SEABASS WITH CHIVE CRUSHED POTATO, LEMON & HERB SAUCE

LEMONGRASS POACHED FILLET OF SALMON WITH SPRING ONIONS & CRUSHED POTATO

LINE-CAUGHT HAKE FILLET, TURMERIC INFUSED POTATO, CLAMS, SUMMER VEGETABLES & RED THAI
CURRY SAUCE

BUTTER POACHED HAKE FILLET WITH CREAMY POTATO, CONFIT TOMATO, COURGETTE & BASIL PURÉE

BRIXHAM HAKE WITH SEAWEED, CELERAC & POTATO TERRINE, CONFIT LEEKS, KALE & CAVIAR SAUCE

PAN-FRIED SEABASS WITH RED THAI RISOTTO, SAUTÉED PAK CHOI & PICKLED CARROT

PAN-FRIED SEABASS ON SEAFOOD PAELLA OF CRAB, PRAWNS & MUSSELS (ALL DE-SHELLED)

PAN-FRIED COD FILLET WITH KING PRAWN & CHILLI RISOTTO & CALVADOS JUS

ROAST CORNISH COD WITH LOBSTER CRUST, HADDOCK BON-BON, TEMPURA CAPER BERRIES, DILL &
POTATO CHOWDER

PAN-FRIED SEA BREAM WITH WILTED SPINACH, SUN-DRIED TOMATO, MASHED POTATO, TOMATO FISH
CREAM, BUTTERED SAMPHIRE & LOBSTER BISQUE



4 COURSE MENU

MAINS - VEGETARIAN & VEGAN

GOAT'S CHEESE & BEETROOT POTATO CAKE WITH CELERIAC REMOULADE, RED ONION SALSA, WILD

MUSHROOM & LEEK RISOTTO & CRISPY HEN'S EGG

ROOT VEGETABLE TERRINE, CRISPY HEN'S EGG, PARMESAN CRISP & PESTO CREAM

COCONUT MILK RISOTTO, MUSHROOM, BROCCOLI, GINGER CARROT PURÉE & CORIANDER PESTO

PUMPKIN & SAGE GNOCCHI WITH CAVOLO NERO, RICOTTA CREAM, ROCKET & WALNUT PESTO

BEETROOT WELLINGTON, BEETROOT POMME PURÉE WITH TEXTURES & FLAVOURS OF SWEDE (VE)

LEEK & WILD MUSHROOM TART WITH WATERCRESS & GREEN BEAN SALAD



4 COURSE MENU

DESSERTS

MANGO & PASSIONFRUIT SLICE WITH MANGO SORBET

STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE & ICE CREAM

STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM

DARK CHOCOLATE DELICE, SALTED CARAMEL SAUCE & ICE CREAM

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE, STRAWBERRY & BASIL SORBET

BAILEY'S CHOCOLATE CHEESECAKE WITH BERRY COMPOTE & CHOCOLATE SOIL

VANILLA CREAM BRÛLÉE, BLUEBERRY COMPOTE & ALMOND SABLÉ BISCUIT

COCONUT & WHITE CHOCOLATE PANNA COTTA, MANGO JELLY, RUM-INFUSED PINEAPPLE, MANGO

SALSA, PASSIONFRUIT SORBET & OAT CRUMB

ORANGE & GINGER STEAMED PUDDING WITH HOMEMADE CUSTARD

APPLE & PEAR TART WITH CRÈME ANGLAISE

CHOCOLATE & PRALINE TORTE WITH BERRIES & CHOCOLATE SOIL

CLASSIC LEMON TART WITH RASPBERRY SORBET

HOMEMADE BREAD & BUTTER PUDDING INFUSED WITH COTSWOLDS CREAM LIQUEUR, SERVED WITH

VANILLA POD ICE CREAM

RICH CHOCOLATE & ORANGE DOME WITH STRAWBERRY MOUSSE

RICH CHOCOLATE DOME, SUMMER FRUITS, SALTED CARAMEL SAUCE, CHOCOLATE SOIL & MANGO

GEL



4 COURSE MENU

VEGAN DESSERTS

WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

STRAWBERRY CHEESECAKE, STRAWBERRY COMPOTE, BASIL & STRAWBERRY SORBET

CHERRY & APPLE CRUMBLE TART WITH VANILLA ICE CREAM

GLAZED CLASSIC LEMON TART WITH TEXTURES & FLAVOURS OF RASPBERRY

STICKY TOFFEE PUDDING, TOFFEE SAUCE & VANILLA ICE CREAM

BELGIAN CHOCOLATE & PRALINE GATEAU WITH CARAMELISED HONEY PECANS, YOGHURT SORBET,
YUZU & SESAME

VANILLA CRÈME BRÛLÉE, CHOCOLATE SOIL & FRUIT COMPOTE

LEMON & BLACKBERRY PANNA COTTA WITH BERRY GRANOLA, RED WINE SYRUP & RED WINE POACHED
BLACKBERRIES

LIME & THYME PANNA COTTA, RHUBARB & ROSEMARY COMPOTE, SET CRÈME ANGLAISE, GRENADINE
POACHED RHUBARB & VANILLA CRUMBLE

LEMON DRIZZLE CAKE WITH TEXTURES OF LEMON & WHITE CHOCOLATE ICE CREAM

VEGAN VANILLA CHEESECAKE WITH STRAWBERRY COMPOTE, BALSAMIC POACHED STRAWBERRIES &
STRAWBERRY & BASIL SORBET