

SEATED LUNCH/DINNER MAINS

Select your main dish - and remember, you can mix & match from each menu tier across your 3 course meal.*

MEAT

BRONZE

Chargrilled corn-fed chicken breast

Bubble & squeak, tarragon buttered leeks, chicken jus

Pair with: Rebula/Chardonnay

Honey glazed ham

Parsley sauce, parsnip mash, chervil buttered carrots (gf)

Pair with: Viognier

Roast turkey with all the trimmings

Breast, rolled and stuffed leg, duck fat roast potatoes, honey parsnips, braised red cabbage, gravy, cranberry compote, bread sauce

Pair with: Pinot Noir

SILVER

Chargrilled bacon chop, laverbread, cockles

Sweet potato mash, braised savoy cabbage

Pair with: Sossego

Agave glazed spatchcock baby chicken

Butter bean tabbouleh salad, za'atar, winter leaves

Pair with: El Coto Rosado

GOLD

Goose three ways

Rare roast breast, crispy leg salad, liver and stuffing dumpling

Pair with: Valpolicella

Fillet of beef

Black truffled woodland mushrooms, creamed spinach, chive buttered new potatoes (gf)

Pair with: Pinot Noir

*Additional cost may apply

FISH

BRONZE

Roasted fillet of pollock

Rainbow chard, white port soaked golden raisins, dill (gf)

Pair with: Verdejo

Fisherman's pie

Salmon, smoked haddock, prawns, cod, tarragon mashed potatoes, brioche parmesan crumb

Pair with: Saint-Veran

SILVER

Pan fried fillet of Atlantic cod

Creamed peas and leeks, pancetta, carrot and pea shoot salad (gf)

Pair with: Albarino

Fillet of herb baked Wester

Ross salmon

Shellfish speltotto, (pearled spelt risotto), charred pointed cabbage (gf)

Pair with: Saint-Veran

GOLD

Lobster thermidor

Rosemary and garlic seasoned chips, green leaf and herb house salad (gf)

Pair with: Saint-Veran

King of the sea

Roasted turbot steak, poached rock oysters, chervil butter sauce, samphire (gf)

Pair with: Chardonnay/Rebula

VEGGIE

BRONZE

Rainbow chard & barrel aged feta tart

Spinach, white port-soaked raisins, filo pastry (v)

Pair with: Sauvignon Blanc

Squash and walnut salad

Whipped, shaved and roasted squash, pickled and toasted walnuts, walnut oil dressing (vg, gf)

Pair with: Chardonnay/Rebula

SILVER

Aubergine and sweet potato curry

Saffron and apricot pilaf, samphire (vg, gf)

Pair with: El Coto Rosado

Woodland mushroom Sharpham Park spelt risotto

Woodland mushrooms, leeks, pea shoots, yeast flakes (vg)

Pair with: Pinot Noir

GOLD

Oyster mushroom stroganoff

Red steamed rice, grilled garlic flatbread, steamed rainbow chard, green leaf and herb house salad (v)

Pair with: Valpolicella Ripasso

Winter truffled Jerusalem artichoke salad

Roasted Jerusalem artichokes, winter truffled trumpet mushroom, artichoke puree (vg, gf)

Pair with: Fino



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FOOD