



AUTUMN & WINTER MENU

Please select one choice per course for your entire party.
Alternatives are available for your guests with dietary requirements.

Should you wish to offer your guests a choice of three options per course to pre-order from, please speak with your event coordinator who will confirm availability and advise the supplementary charges. Please note, choice menus cannot be accommodated in the Sky Lounge.

STARTERS

Butternut squash soup with toasted pumpkin seeds (V) (GF) (DF)

Leek terrine with crème fraîche, tomato purée and sun dried tomato (V) (GF)

Double baked Gruyère cheese soufflé with garlic espuma (V)

Crispy shin of beef with spinach purée, apple glazed turnips and pickled chicory

Pork terrine with burnt apple puree, crushed hazelnuts and pickled shallot (N)

Confit duck and chicken terrine with carrot chutney, chicory and blackberry and hazelnut salad (N)

Smoked haddock and sweetcorn chowder with confit egg yolk

Old bay spiced scallops with soft polenta and samphire (£3 supplement)



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MAIN COURSES

Sea bass with clams, charred onions and turmeric potatoes (GF)

Roasted cod fillet with smoked fish chowder

Roasted shallot tart with baby vegetables and Spring truffle (V)

Blade of beef with parsnip puree, thyme dauphinoise and star anise carrots

Fillet of beef with oxtail croquette, grelot onions, mushroom purée and merlot vinegar (£15 supplement)

Roast fillet of Ling with white bean and chorizo stew and girolle mushrooms

Mushroom risotto with winslade cheese and crispy shallot (V)

Chicken breast with pomme anna, king oyster mushroom and kale

Roasted pork belly with colcannon rosti and roasted apple

Butternut squash ravioli with hazelnut and sage (V) (N)



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DESSERTS

Egg & nutmeg custard tart with star anise and plum sorbet (V)

Ginger sticky toffee pudding with vanilla Chantilly and caramel (V)

Poached pear tatin with vanilla ice cream (V)

Chocolate tart with clementine sorbet and honeycomb (V)

Bramley apple and blackberry crumble with crème anglaise (V)

Whiskey fruit cake with bourbon and raisin ice cream (V)

Cheese selection with crackers and apple ketchup (£5 supplement) (V)

All menus are to be confirmed a minimum of 14 days prior
to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes
on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (GF) Gluten free (DF) Dairy free



AUTUMN & WINTER MENU - VEGAN

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STARTERS

Butternut squash soup with toasted pumpkin seeds (GF)

Wild mushrooms on toasted sourdough with black truffle and watercress

Baked Jerusalem artichoke with spinach purée, toasted almonds and salsa verde (N)

MAIN COURSES

Roasted shallot tart with baby vegetables and spring truffle

Roasted king oyster mushroom with potato rosti, charred spring onion and parsley purée

Autumn vegetable risotto with tempura onion rings

DESSERTS

Chocolate tart with clementine sorbet

Orange and cinnamon rice pudding with cardamon poached grapefruit (GF)

Bramley apple and blackberry crumble with vanilla ice cream (GF)

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