

A top-down photograph of a meal. In the upper left, a wooden tray holds white rice and a piece of grilled chicken. In the lower center, a black plate contains a vibrant green curry with chunks of chicken, potatoes, and garnishes like red chili and green onions.

# 24 HOUR MENU

FROM SEPTEMBER 2021

# PRIVATE DINE STANDARD MENU

Three course table d'hote menu, included within our 24 Hour residential meeting packages, or available as our standard menu for a banquet, corporate dinner or private function. Please see the notes below regarding making your selection.

## STARTER

Spiced cauliflower soup, crispy onion bhajis, coconut and mint (vegan)  
Asparagus and pea soup, sun-dried tomato focaccia croute (vegetarian)  
Crab tart, guacamole, Mexican slaw  
Crispy duck pancake, hoisin sauce, pickled cucumber, radish  
Char-grilled chicken, spring salad, lemon and garlic sauce

## MAIN

Chicken, apple and cider sauce, fondant potato, smoked bacon and chicken bon bon, French beans, apple crisps  
Duo of Worcestershire pork, crispy belly, pulled pork croquet with onion puree and red wine  
Vegan tomato and baby vegetable risotto, tomato essence, vegan Parmesan (vegan)  
Aubergine parmigiana, sun-dried tomato sauce, confit cherry tomatoes,  
smoked aubergine puree, watercress, basil crisps (vegetarian)  
Sea bass, curried mussel bisque, pilau rice cake, micro coriander

## DESSERT

Mango and coconut pavlova with and mango salsa, sorbet and cream, micro coriander (vegetarian)  
Vegan chocolate mousse, star anise apricots, honeycomb and toasted flaked almonds (vegan)  
Baked blueberry cheesecake, blue berry gel, fruit sorbet, violas (vegetarian)  
Black forest brownie, cherry and black pepper gel, chocolate sauce, cream (vegetarian)  
Pear, cobnut and sticky toffee tart, toffee sauce, clotted cream (vegetarian)

Tea, Coffee and Mints

**A SUPPLEMENT OF £3.25+vat PER PERSON APPLIES FOR THE CHEESE SELECTION**

**Menu Available from 1st September 2021 (Subject to change)**

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT FROM THE ABOVE SELECTION, FOR THE ENTIRE GROUP.  
IF A MEAT DISH IS SELECTED, A VEGETARIAN OPTION WILL ALSO BE PROVIDED.

IF YOU WISH TO OFFER THE GROUP A CHOICE, THIS CAN BE ARRANGED, SUBJECT TO AVAILABILITY.  
A CHOICE OF 3 DISHES IS AVAILABLE AT A SUPPLEMENT PRICE PER PERSON. PLEASE NOTE, FOR CHOICE MENUS: A PRE ORDER, TABLE PLAN AND NAMECARDS WILL BE REQUIRED TO ENSURE A FIRST CLASS EXPERIENCE FOR GUESTS.  
MINIMUM NUMBERS OF 20 AND MAXIMUM OF 50 APPLY FOR CHOICE MENUS.