

S O M E T H I N G O L D

2024 - Low Season £28.95 | High Season £31.95

2025 - Low Season £29.95 | High Season £32.95

2026 - Low Season £30.95 | High Season £33.95

Chicken & Tarragon Ballotine confit tomatoes, balsamic crisp breads
Smoked Mackerel caper, olive & potato tian, crème fraîche & dill dressing
Goat's Cheese Croquettes port & red onion jam, watercress salad v
Signature Soups choose from our soup menu selection v

Maple Glazed Gammon star anise, orange & plum sauce

Roast Leg of Pork rosemary & apple crackling

Roast Breast of Warwickshire Turkey chipolata sausage, cranberry sauce, pork stuffing

Salmon Wellington crisp puff pastry, wilted spinach, chive beurre blanc

Slow Roasted Red Pepper filled with a caper and tarragon fricassée of butter beans v

Traditional Bread & Butter Pudding vanilla custard

Vanilla Panna Cotta berry compote, shortbread biscuit

Chocolate Tart honeycomb crumble, white chocolate ice cream

Crème Brûlée Cheesecake butterscotch sauce

Tea, Coffee & Truffles

Carvery main course - please choose two meats

S O M E T H I N G N E W

2024 - Low Season £32.95 | High Season £35.95

2025 - Low Season £33.95 | High Season £36.95

2026 - Low Season £34.95 | High Season £37.95

Smoked Trout Fillet crushed potatoes, horseradish & dill pickled fennel
Chicken & Basil Mousse red pepper coulis, balsamic crisp breads
Goat's Cheese & Chilli Jam Arancini Spanish tomato sauce v
Signature Soups choose from our soup menu selection v

Pork Loin potato fondant, carrot purée, glazed apple sauce, cider jus

Rolled Blade of Beef roasted root vegetables, chateau potato, red wine sauce

Pan Fried Chicken Supreme potato rosti, wilted spinach, wild mushroom sauce

Seared Scottish Salmon pommes anna, tenderstem broccolli, tartare cream

Camembert, Fig & Onion Tart rocket & Parmesan salad v

Mint & Vanilla Cheesecake red berry compote, Chantilly cream

Dark Chocolate Truffle raspberry purée, mascarpone cream

Apple & Cinnamon Pie sauce Anglaise

Lemon Tart pear purée

Tea, Coffee & Truffles

Our menus have been created by our team of experienced chefs. Please select one dish per course for all guests allowing for special dietary requirements. These can be catered for, but must be notified at your final details meeting.

S O M E T H I N G B O R R O W E D

2024 - Low Season £34.95 | High Season £37.95
2025 - Low Season £35.95 | High Season £38.95
2026 - Low Season £36.95 | High Season £39.95

Gressingham Smoked Duck Asian dressed mooli & carrot salad
Smoked Haddock Fishcake chargrilled little gem lettuce, citrus aioli
Roasted Cauliflower Fritter aubergine & cumin purée, coriander emulsion v
Signature Soups choose from our soup menu selection v

Supreme of Corn Fed Chicken potato fondant, roasted baby rainbow carrots, red wine sauce
Braised Lamb Shoulder pea purée, dauphinoise potatoes, sprouting broccoli, redcurrant jus
Slow Roasted Pork Belly savoy cabbage, black pudding mash, cider & thyme jus
Pan Roasted Hake Fillet baby peas, pancetta & gem hearts à la française
Wild Mushroom & Spinach Wellington truffle oil, rocket, white wine velouté v

Passion Fruit Crème Brûlée Viennese biscuit
Baked Biscoff Mousse toffee sauce
Chocolate & Hazelnut Tart quenelle of Chantilly cream
Cherry & Almond Tart mascarpone, candied nuts

Tea, Coffee & Truffles

S O M E T H I N G B L U E

2024 - Low Season £36.95 | High Season £39.95
2025 - Low Season £37.95 | High Season £40.95
2026 - Low Season £38.95 | High Season £41.95

Maple Glazed Ham Hock Terrine piccalilli, vegetables, grissini bread
Ballotine of Salmon chèvre herb cheese, semi dried tomatoes
Beetroot Carpaccio balsamic rocket, candied walnut, feta v
Signature Soups choose from our soup menu selection v

Roast Rump of British Lamb sweet potato gratin, glazed carrots, mint & pink pepper sauce
Seared Gressingham Duck Breast confit potatoes, roasted beetroot, braised chicory, red wine sauce
Pan Fried Supreme of Corn Fed Chicken pressed potatoes, velouté of broad beans, thyme, bacon
Fillet of Red Snapper fish velouté risotto, potato scales, dill
Goat's Cheese Bon Bon caramelised red onion tart, shallot purée, glazed baby vegetables, port reduction v

Toffee Waffle & Rum Pudding cinnamon ice cream
Lemon Meringue Pie blueberry coulis
Apple Tart clotted cream ice cream, apple crisps
Gin & Elderflower Cheesecake minted berry compote

Tea, Coffee & Truffles

Our menus have been created by our team of experienced chefs. Please select one dish per course for all guests allowing for special dietary requirements. These can be catered for, but must be notified at your final details meeting.

Please select 1 starter, 1 main course and 1 dessert for all children to dine from
children aged 2-12 years

2024 - £15.45 | 2025 - £15.95 | 2026 - £16.45

C H I L D R E N ' S M E N U

Tomato Soup croutons v

Cheesy Garlic Bread v

Dough Balls garlic butter v

Chicken Breast Nuggets chips, peas

Two Pork Sausages creamy mash, peas, gravy

Tomato & Basil Penne Pasta garlic bread v

Mini Breaded Cod Fillet chips & peas

Warm Homemade Chocolate Brownie vanilla ice cream

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Vanilla Ice Cream