



SPRING FEASTING MENU

Toasted Foccacia with Locally Produced Olive Oil

Pitted Provencal Olives

Herb & Garlic Roasted Lamb Rump

Charred Spring Onions, Roasted Baby Carrots & Whipped Feta

Honey & Harrisa Chicken Breast

Pomegranate, lemon, tahini & sumac

-

Confit Rosemary & Garlic New Potatoes

Spring Herbs & Sea Salt

Spring Garden Salad

Charred Courgette, Tenderstem Broccoli, Peas, Broad Beans, Pickled Shallots,

Toasted Seeds & Toasted Chickpeas

At the Table

Wild Garlic & Mint Salsa Verde

Pistachio & Elderflower Pavlova

Chantilly Cream, Macerated Strawberries, Lemon Curd, Elderflower & Pistachio





SUMMER FEASTING MENU

Lamb Kofta Lollipops, Zaatar Yogurt

Fresh Garlic & Parsley Flat Breads

Chargrilled Chimichurri Beef Sirloin

Fire-Roasted Peppers, Sweet Onions & Salsa Criolla

Smoked Paprika & Lime Chicken

Charred Pineapple, Corn, Jalapeño, Coriander & Avocado Crema

Ember-Roasted Sweet Potatoes

Shirachia Butter, Smoked Chilli, Spring Onion

Watermelon, Heritage Tomato & Cucumber Salad

Pickled Red Onion, Fresh Mint, Feta & Lime

Caramelised Peach & Raspberry Cheesecake

Vanilla Mascarpone, Raspberry Compote, Toasted Almond & Fresh Peaches



AUTUMN/WINTER FEASTING MENU

Beef Bolognese Fritters, Saffron Aioli, Parmesan
Warm Chorizo, Honey

Red Wine Braised Featherblade of Beef
Bourguignon Shallots, Smoked Bacon, Wild Mushrooms & Red Wine Jus

Herb-Roasted Porchetta
Fennel, Garlic & Rosemary, Caramelised Apple, Crispy Crackling & Cider Jus

Truffled Potato Gratin
Gruyère, Garlic, Thyme & Parmesan Crust

Roasted Delica Squash & Radicchio
Pear, Chicory, Blue Cheese, Candied Walnuts & Sherry Dressing

Dark Chocolate & Hazelnut Torte
Salted Caramel, Roasted Hazelnuts & Crème Fraîche



SPANISH STYLE TAPAS FEASTING MENU



Almond Stuffed Olives V

Manchego Cheese Croquettes V

Slow Cooked Honey & Harissa Glazed Pork Belly Bites

—

Traditional Paella, Chorizo, Chicken & Mixed Seafood

Seasonal Vegetable Paella **option available**

Grilled Spade Farm Asparagus

Potato Bravas, Saffron Aioli

Crusty Baguette Basket

—

Basque Cheese Cake, Orange Sorbet

Churros, Dark Chocolate



ASIAN INSPIRED FEASTING MENU



Steamed Edamame | Sweet Chilli Dip

Prawn Toast | Siracha

Grilled Tuna Tataki

Soya, Avocado, Celery & Tomato

Korean Fried Chicken

pickled cucumber & lime aioli

Dry Aged Sirloin

Grilled bok choy, ponzu emulsion, crispy shallots

Kimchi Egg Fried Rice

Dessert

Coconut Panna Cotta

Caramelised pineapple, passionfruit

