



CANAPES

—

Pea tartlet, smoked creme fraiche, cucumber
Godminster cheese and basil gougère
Spring onion croquette, smoked paprika, chorizo

Potato rosti, herb crème fraîche, Oscietra caviar, dill
(upgrade- £15pp to add or swap any canape £10pp)



STARTER

—

CHALK STREAM TROUT MOUSSE

Apple & dill jelly, crumpet

PACKINGTON CHICKEN

Fried chicken thigh, romesco ketchup, fennel slaw
(pictured)

HERITAGE TOMATO TART

Confit cherry tomatoes, wild rocket, pink peppercorn
vinaigrette

HAND DIVED SCALLOP

Crispy oyster mushroom, BBQ corn, sweetcorn velouté
(Upgrade £10pp or add as fish course £20)

SAMPLE MENU



MAIN

—

CORNISH LINE-CAUGHT SEA BASS

Sauce fleurette, BBQ onion

CHIVE GNOCCHI

Courgette ribbons, Wye Valley asparagus, sunflower seed sauce

PACKINGTON PORK

Cheek & loin, hispi cabbage, tenderstem broccoli, charcuterie sauce

LAVINGTON LAMB

Shoulder and saddle, pea, gem lettuce, mint

DUNWOOD FARM SIRLOIN OF BEEF

Parsley salad, hen of the woods, peppercorn sauce (pictured)

BEEF WELLINGTON

30-day dry aged Dunwood farm fillet of beef tender stem broccoli, fondant potatoes

*Upgrade £20pp

DESSERT

—

STRAWBERRY COMPOTE

Pistachio sponge, honeycomb

WHITE PEACH DELICE

Blood peach sorbet, pavlova (pictured)

MILK CHOCOLATE TART

Caramelia 36%, dark chocolate crumb, crème fraîche sorbet

All guests will eat the same menu, (one starter, one main, one dessert) unless they have an allergy or dietary. Vegetarian options are offered as a second option as well.

THIS IS SAMPLE MENU ONLY. MENUS CHANGE EVERY SEASON. PLEASE EMAIL FOR LATEST MENU.