



## INCLUSIVE DINING PACKAGE

**£75 per person**

Glass of Club wine on arrival  
3 course meal from options below  
½ bottle Club wine with meal  
Coffee, tea, herbal infusions and mints

### Starters

Choose **one** of the following

Potato and Watercress Soup

Salad of Slow Cooked Duck, Asian Vegetables, Soy and Honey Dressing

Kings Cured Smoked Salmon with Buckwheat Blini and Horseradish Cream

### Main courses

Choose **one** of the following

Roasted Guinea Fowl Supreme with Parsnip Champ and Mushroom Sauce

Loin of Pork with Braised Red Cabbage and Autumn Fruit Compote

Fillet of Hake with Oatmeal Crust and Smoked Fish Chowder

Wild Mushroom Stroganoff (v)

*All main courses served with seasonal potatoes & vegetables*

### Desserts

Choose **one** of the following

Warm Treacle Tart Butterscotch Sauce and Vanilla Ice Cream

Warm Apple and Raisin Strudel, Crème Anglaise

Lemon Posset with Poached Rhubarb **or** Compote of Berries

A 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if a product can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance



## INCLUSIVE DINING PACKAGE

**£85 per person**

Glass of Prosecco  
3 course meal from options below  
½ bottle Club wine with meal  
Coffee, tea, herbal infusions and petit fours

### Starters

Choose one of the following

Jerusalem Artichoke and Mushroom Soup, Truffle Oil  
Beetroot Gravlax with Potted Shrimp  
Ham Hock and Confit Potato Terrine with Smoked Tomato Chutney

### Main courses

Choose one of the following

Baked Salmon in Brioche En Croute, Chive Sauce  
Breast of Tidenham Duck with Apples and Dried Blueberries  
Roast Rib of Aged Beef, Red Wine Shallot Sauce  
Spinach Gnocchi with Pumpkin, Artichoke and Creamed Fennel

*All main courses served with seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Chocolate Tart with Orange Sorbet and Cointreau Anglaise  
Apple, Salted Toffee and Toasted Oats Trifle, Sable Biscuit  
Classic Vanilla Crème Brûlée Honey Madeleines

A 12.5% service charge will be added to the final account  
Minimum numbers of 20 apply in order to qualify for this package  
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## INCLUSIVE DINING PACKAGE

**£92 per person**

Glass of Club wine on arrival  
4 course meal from options below  
½ bottle wine with dinner  
Glass of Club Port  
Coffee, tea, herbal infusions and mints

### Starters

Choose one of the following

Potato and Watercress Soup

Salad of Slow Cooked Duck, Asian Vegetables, Soy and Honey Dressing

Kings Cured Smoked Salmon with Buckwheat Blini and Horseradish Cream

### Main courses

Choose one of the following

Roasted Guinea Fowl Supreme with Parsnip Champ and Mushroom Sauce

Loin of Pork with Braised Red Cabbage and Autumn Fruit Compote

Fillet of Hake with Oatmeal Crust and Smoked Fish Chowder

Wild Mushroom Stroganoff (v)

*All main courses served with seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Warm Treacle Tart Butterscotch Sauce and Vanilla Ice Cream

Warm Apple and Raisin Strudel, Crème Anglaise

Lemon Posset with Poached Rhubarb **or** Compote of Berries

### Cheese

Selection of cheese & biscuits, chutney, grapes

A 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if it can't be sourced an alternative will be provided.

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## INCLUSIVE DINING PACKAGE

**£102 per person**

Glass of Prosecco on arrival  
4 course meal from options below  
½ bottle wine with dinner  
Glass of Club Port  
Coffee, tea, herbal infusions and petit fours

### Starters

Choose one of the following

Jerusalem Artichoke and Mushroom Soup, Truffle Oil  
Beetroot Gravlax with Potted Shrimp  
Ham Hock and Confit Potato Terrine with Smoked Tomato Chutney

### Main courses

Choose one of the following

Baked Salmon in Brioche En Croute, Chive Sauce  
Breast of Tidenham Duck with Apples and Dried Blueberries  
Roast Rib of Aged Beef, Red Wine Shallot Sauce  
Spinach Gnocchi with Pumpkin, Artichoke and Creamed Fennel

*All main courses served with seasonal potatoes & vegetables*

### Desserts

Choose one of the following

Chocolate Tart with Orange Sorbet and Cointreau Anglaise  
Apple, Salted Toffee and Toasted Oats Trifle, Sable Biscuit  
Classic Vanilla Crème Brûlée Honey Madeleines

### Cheese

Selection of cheese & biscuits, chutney, grapes

A 12.5% service charge will be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

All produce is seasonal, if it can't be sourced an alternative will be provided.

Dishes may contain, directly or indirectly, nuts or nut products. Please advise of any allergen or dietary requirements in advance