



INCLUSIVE DINING PACKAGE

£70 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

**Please choose the same Starter, main and dessert for the whole party
(not individual choices)**

Starters

Choose one of the following

Curried Cauliflower Soup with Onion & Coriander Bhaji
Rillettes of Duck with Rhubarb Compote & Seasonal Leaves
Kings Cured Smoked Salmon Mousse with Capers, Cucumber & Saffron Mayonnaise

Main courses

Choose one of the following

Roasted Supreme of Corn Fed Chicken with Garden Herb Mousse & Thyme Jus
Braised Featherblade of Beef Bourguignon with Creamed Potato & French Beans
Fillet of Sea Bream with Herb Crushed Potato, Braised Leek, Lemon, Capers & Shallot Dressing
Risotto of Blue Cheese & Broccoli with Charred Radicchio & Parmesan Tuile (V)

All main courses served with seasonal potatoes & vegetables

Desserts

Choose one of the following

Warm Orange & Dark Chocolate Tart, Grand Marnier Sauce & Vanilla Ice Cream
Spiced Pear & Blackcurrant Crumble with Salted Caramel Ice Cream
Limoncello & Lemon Cheesecake, Rhubarb Compote & Mandarin Sorbet

Additional extras:

Selection of chef's canapés (4 per person) **£15 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£11.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£12.50 per person (served as a Board)

Glass of Club Port **£4 per person**

A 10% 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