



INCLUSIVE DINING PACKAGE

£75 per person

Glass of Club House Wine on arrival
3 course meal from options below
½ bottle Club House Wine with meal
Coffee, Tea, Herbal Infusions and Chocolate Mints

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

Starters

Choose one of the following

Spiced Cauliflower Soup with Onion & Coriander Bhaji (V)
Rilette of Duck with Chicory & Orange Marmalade & Granary Toast
Smoked Haddock Mousse with Watercress & Hazelnut Salad, Lemon Oil & Rye Bread

Main courses

Choose one of the following

Supreme of Corn Fed Chicken with Leek & Tarragon Mousse, Caramelised Onion Mash, Seasonal Market Vegetables & Café au Lait Sauce
Herb Roasted Fillet of Pork with Caramelised Apple, Colcannon Potato, Broccoli, Carrots & Cider Jus
Fillet of Hake with Olive & Herb Crushed Potato, Bean Medley & Gremolata
Jerusalem Artichoke & Sage Risotto with Swiss Chard & Crispy Kale (V)

Desserts

Choose one of the following

Pear, Blackberry & Ginger Crumble with Vanilla Ice Cream
Prosecco & Cream Cheese Mousse with Red Berry Jelly & Tuile Biscuit
Dark Chocolate Dome with White Chocolate Soil & Orange Sorbet

Additional extras:

Selection of chef's canapés (4 per person) **£17 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£13.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread
£14.50 per person (served as a Board)

Glass of Club Port **£5 per person**

A service charge of 12.5% will be added to your final bill.
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 on arrival
3 course meal from options below
½ bottle Club House wine with meal
Coffee, Tea, Herbal Infusions and Chocolate Mints

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

Starters

Choose one of the following

Cream of Butternut Squash & Thyme Soup with Goats Cheese Croute **(V)**

Duo of Salmon, Citrus & Basil Cured & Salmon Mousse with Baby Leaves & Citrus Gel

Terrine of Guinea Fowl, Mushroom & Truffle with Seasonal Leaves, Tarragon Mayonnaise & Toasted Sourdough

Main courses

Choose one of the following

Baked Loch Duart Salmon En Croute, with New Potatoes, Bean Medley & Chive Cream Sauce

Roast Saddle of Lamb with Spinach, Shallot & Herb Stuffing, Boulangere Potato, Roasted Root Vegetables and Rosemary Jus

Roast Rib of Aged Beef, with Dauphinoise Potato, Seasonal Market Vegetables & Red Wine Shallot Sauce

Wild Mushroom & Ricotta Cheese Ravioli with Shallot & Thyme Puree & Crispy Leeks **(V)**

Desserts

Choose one of the following

Dark Chocolate & Pecan Nut Pudding with Ginger Anglaise & Vanilla Ice Cream

Classic Tiramisu in a Glass with Seasonal Berries

Caramelised Lemon Tart with Raspberry Sorbet

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