



## INCLUSIVE DINING PACKAGE

**£85 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

Leek and Potato Soup with Chive Crème Fraîche **(V)**

Venison and Prune Terrine with Pear and Red Currant Compote and Toasted Onion Bread  
Seaweed Wrapped Salmon and Shellfish Mousse with Keta Caviar and Lemon and Caper Mayonnaise

### Main courses

Choose one of the following

Roasted Supreme of Guinea Fowl with Fondant Potato, Crushed Jerusalem Artichokes and Tarragon Jus

Slow Braised Featherblade of Beef with Braised Shallot, Creamed Potato and Bordelaise Jus

Fillet of Hake with Braised Gem, Olive Crushed Potato, Tomato and Basil Sauce

Artichoke and Forest Mushroom Arancini with Buttered Kale and Leek Cream **(V)**

### Desserts

Choose one of the following

Spiced Chai Brûlée with Fennel Seed and Candied Peel Biscotti

Green Apple, Winter Berry and Macadamia Nut Crumble with Vanilla Ice Cream

White Chocolate Cheesecake with Mulled Wine Fruits and Sugar Coral Tuile

### Additional extras:

Upgrade to Glass of Prosecco on arrival **£3.25 per person**

Upgrade to Glass of Champagne on arrival **£4.75 per person**

Selection of chef's canapés (4 per person) **£20 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£14.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread **£15.50 per person** (served as a Board)

Glass of Club Port **£5.50 per person**

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

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.

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen



## INCLUSIVE DINING PACKAGE

**£95 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

Celeriac and Truffle Soup with Mushroom Duxelle Croute and Herb Oil (V)  
Smoked Halibut with Smoked Salmon and Dill Mousse and Spiced Tomato Gel  
Marbled Game Terrine with Apple and Brandy Chutney and Toasted Walnuts

### Main courses

Choose one of the following

Fillet of Lemon Sole with Spiced Cauliflower and Preserved Lemon Sauce  
Roasted Loin of Venison with Braised Croquette, Parsnip Champ and Dried Blueberry Sauce  
Roast Rib of Aged Beef, Red Wine Shallot Sauce

*The above main courses served with Chef's Seasonal Vegetables & Potatoes*

Spinach and Goats Cheese Cannelloni with Roasted Heritage Beetroot and Truffle and Herb Cream (V)

### Desserts

Choose one of the following

Tanariva Chocolate Marquise with Chambord Poached Raspberries and Chocolate Crumble  
Passion Fruit Brûlée Tart with Pineapple and Coconut Sauce and Blood Orange Sorbet  
Orange and Toasted Hazelnut Pudding, Cardamom Anglaise and Hazelnut Brittle

### Additional extras:

Upgrade to Glass of Champagne on arrival **£3.00 per person**

Selection of chef's canapés (4 per person) **£20 per person**

Selection of 3 Farmhouse British and Irish Cheeses **£14.50 per person** (served as a Board)

Selection of 3 Continental Cheeses with Apple and Cider Chutney and Fruit and Hazelnut Bread  
**£15.50 per person** (served as a Board)

Glass of Club Port **£5.50 per person**

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

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