Dinner Menus

Our dinner menus have been designed by our creative Head Chef for your enjoyment. We take great pride in our service. Our philosophy is simply to provide fresh, sustainable unpretentious food, offering the best produce in season whilst maximising on taste and flavour.

3 Course Served Dinner (including Coffee and Mints): £33.50 + VAT per person
Simply choose one starter, one main course and one dessert from the following menus

4 Course Served Dinner (including Coffee and Mints): £42.00 + VAT per person
Simply choose one starter, one main course, one fish course and one dessert from the following menus

Additional cheese course:
Cheese Course & Biscuits: £6.50 + VAT per person

All associated costs are based on dinners of 25 guests or more and are normally expected to start no later than 7.30pm with a view to retiring from the Hall by 10.30pm. Additional charges of £8.00 + VAT per person are incurred for smaller dinners.

All Charges include table linen, menu cards, candles and use of the Dining Hall or Lucia Windsor, depending on numbers. Final numbers are required 7 days prior to the event. Final dietary requirements are to be submitted no later than 7 days before the date of the function. Small changes can be made up to 24 hours prior to the function.

Special diets can be discussed with our Catering team in advance.

We are happy to arrange place cards for you, but please note this will be an additional cost of 25p per card.
Starters

Vegetarian/Vegan

Goats Cheese Croquettes with Beet Salad & Butternut Squash Puree (H/V)

Mushroom & Fennel Tartare with Parmesan Espuma (V)

Poached Pear, Stilton & Walnut Salad (N/A/V)

Red Pepper & Lentil Terrine with Caper Dressing & Soft Herb Salad (Vegan)

Meat

Pressed Pork Terrine with Celeriac Remoulade, Watercress & Red Grape Salad

Smoked Duck with Crispy Poached Egg & Parmesan Foam (H)

Venison Sausage Roll with Pickled Shallot Salad & Beetroot Puree (H)

Fish

Seared Scallops with Truffle & Celeriac Puree and Parma Ham Crisp (H)

Twice Baked Crab Soufflé with Pickled Samphire Salad (H)

Smoked Mackerel Terrine with Caper & Fennel Salad
Fish Course

Supreme of Salmon with Sautéed Wild Mushroom & Spinach, White Truffle Velouté & Parmesan Crisp

Cod Loin with Mussel Bisque, Saffron Crushed Potatoes & French Beans Niçoise (A)

Roast tomato and spring onion risotto with grilled tuna loin and finished with lime and basil dressing
Meat Main Course

Lamb rump with savoy cabbage creamed potato, horseradish and lamb bonbon, roasted banana shallot, and finished with a rich port and red currant reduction (A)

Supreme of Guinea Fowl, rainbow chard, boudin blanc, butter glazed chateau potato and white onion puree (A)

Fillet of beef, crispy beef cheek, nettle puree, fondant potato and sauce diable (A)

Slow Roast Pork Belly with Black Pudding, Celeriac & Potato Puree, Apple, Crisp & Jus (A)

Vegetarian Main Course

Root Vegetable Gratin with Mushroom Ketchup & Crispy Kale (Vegan)

Tart fleur of autumn vegetables with watercress pesto dressed new potatoes (V)

Cauliflower Pakora with Chana Masala, Keralan Fried greens & Curry Oil (Vegan)

Herb Gnocchi with Sautee Wild Mushroom & Parmesan Foam (V)
Desserts

Warm Ginger Parkin with Apple Compote & Clotted Cream Ice Cream (H)

Chocolate tart with fresh figs and pistachio crumble (N)

Vanilla panna cotta, Autumn Fruit compote and vanilla shortbread

Apple terrine, vanilla sauce and pecan crumble (Vegan/N)

‘Tiramisu’ - Vanilla Sponge, Coffee Cremeaux, Mascarpone Ice Cream (A)

Coffee and Mints

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance

(H = served hot, V = suitable for vegetarians, Vegan = suitable for vegans, N = contains nuts, A = contains alcohol)