

# Event Fine Dining Menu

From Monday, 2 March until  
Friday, 3 April



# Event Fine Dining Menu

## Starter

Camomile crusted hake, artichoke cavatelli, pancetta & caramelised onion M F E G

Chicken boudin, crispy skin, vin jaune mornay & tarragon oil Sp M G Ce

Charred & compressed watermelon, green olive tapenade, kalamatas & tzatziki Ve Tn Sy Sp

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## Mains

Salt pork belly, split pea puree and sauerkraut Sp Mu M E G Ce

Poached lemon sole, monk's beard, purple sprouting broccoli and almonds Tn Sp M F

Vegan smoked tofu laksa, soy glazed aubergine, spring roll Ve Sy Sp Se Mu G Ce

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## Desserts

Crispy choux bun, hazelnut cream and chocolate bubbles V Tn Sy M E G

Selection of cheese & artisan biscuits, grapes, celery & house chutney V Ce G Tn M Sp

Seasonal fruit platter & seasonal sorbet Ve

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## Sides

Add a side for £1.40 per person

Please choose **one** or **two**

Spring greens, confit shallot, lemon vinaigrette V Sp Mu M

New potatoes, spring onions and blistered tomato Ve

Curly kale, soy, ginger and sesame Ve Sy Sp Se G

Charred brassicas, honey & mustard dressing Ve Sp Mu

Baby mixed leaf salad and house dressing Ve Sp Mu

### Key

V = vegetarian Ve = vegan G = gluten M = milk Cr = crustaceans Mo = molluscs F = fish Pn = peanuts  
L = lupin Tn = tree nuts Sy = soya E = eggs Ce = celery Mu = mustard Se = sesame Sp = sulphites