

Extra special MENU

Choose one starter, one main course and one dessert for everyone to enjoy. Or, why not offer your guests a choice? Select three starters, three main courses and three desserts for an additional +£6.00 per guest.

Looking to make your occasion even more memorable? Upgrade each course to our Extra Tasty menu items carefully curated by our expert chefs – highly recommended!

TO start

Smoked mackerel
potato salad, chives,
horseradish crème fraîche

Toasted goat's cheese (v)
pine nuts, honey mustard dressing

Shaved chicken salad
grapes, chives, crème fraîche

Seasonal vegetable soup (v)
thyme croutons

Roast tomato & basil soup (v)

Pressed chicken & leek terrine
baby gem lettuce, hen's egg, sour
dough crouton, Caesar dressing,
shaved parmesan

Poached salmon
cucumber, shallots, pickles

Goat's cheese (v)
heritage beetroot, basil

Butternut squash soup
roast sunflower seeds, curry oil

Roast tomato & red pepper soup (v)
goat's cheese crostini

EXTRA TASTY

Additional +£4.00 supplement
per guest per dish

Woodall's British charcuterie
Cumbrian salami, air-dried ham,
wild boar Scotch egg

**Cream of celeriac,
potato & sage soup (v)**

Severn & Wye smoked salmon
pickle cream, dill, toast

Shaved duck salad
orange, soaked raisins, celeriac slaw

Pressed chicken & leek terrine
smashed apple chutney

Whipped rosary goat's cheese (v)
pickled shallots, tomato

TO follow

Chicken supreme
thyme buttered shallots, potato gratin

Roast fillet of pork
air-dried ham, apple & sage compote,
roast leeks

Pan fried fillet of salmon
leeks, peas & pancetta

Goat's cheese tortellini (v)
spinach, pea soup, basil oil

**Mushroom, artichoke
& sage risotto (v)**

Sirloin of beef
Yorkshire pudding,
horseradish crème fraîche

Rump of lamb
sweet potato, savoy cabbage

Fennel & honey pressed pork belly
cream potato

Roast fillet of sea bass
parsley potatoes, spinach, lemon butter

Spiced butternut squash (v)
sweet potato, ginger, coconut milk
& jasmine rice

Beetroot & goat's cheese gnocchi (v)
roast beetroot, kale pesto

Pressed shin of beef
wild mushrooms, spinach, cream potato

EXTRA TASTY

Additional +£5.00 supplement
per guest per dish

Roast fillet of beef
chestnut mushrooms, shallots,
thyme jus

**Rump & pressed shoulder
of lamb**
thyme, shallot, green lentils

Curried fish chowder
mussels, jasmine rice

Carvery theatre
see our separate
Make It Your Own! menu

Barbecue boards
see our separate
Make It Your Own! menu

TO finish

Sticky toffee pudding
toffee sauce, Jude's salted
caramel ice cream

Milk chocolate cheesecake
vanilla sauce

White chocolate panna cotta
raspberries, basil

Lemon brûlée tart
berry compote

Seasonal fruit tart
vanilla ice cream

EXTRA TASTY

Additional +£2.00 supplement
per guest per dish

Clementine tart
passion fruit mousse

Apple & pear crumble
custard

Dark chocolate mousse
butter biscuit

Chocolate orange bread
& butter pudding

Salted caramel cheesecake
vanilla cream, toffee popcorn

Tea, coffee & mints