

Formal Dining Package

£75.00 per person or **£80.00** per person (including 1/2 bottle house wine per person)
(minimum of 15 people)

Please choose the same starter, main course and dessert for all of your guests

Includes:

Room hire

Three course meal (cheese course is additional)

One bottle of still or sparkling mineral water per guest

Fairtrade Brazilian coffee and Birchalls specialty teas

Petit fours

Wine will be charged on consumption

Starters

Soups

Clam and sweetcorn chowder

Sweet pea and ham soup

Roasted plum tomato soup with confit cherry tomato and basil cream (v)

Carrot and coriander soup with a cheddar cheese scone (v)

Cold Starters

Orange cured gravadlax and grapefruit salad with a dill crème fraîche

Scottish beef fillet Carpaccio with rocket leaves and parmesan shavings served with roasted figs

Crab meat infused in a lime and pineapple salsa served with red chicory, Chinese cabbage and coriander salad

Chicken liver parfait with a sultana relish and ciabatta crisp

Beetroot, goat's cheese and pea shoot salad (v)

Mini plum tomato and mozzarella salad with a tomato and basil jelly, garlic croutons, basil crisps and pesto dressing (v)

Layered vegetable terrine served with a Stilton and a poached pear watercress salad and tomato confit (v)

Warm starters

Crab and salmon fish cake with smoked garlic and wilted baby spinach, served with a lemon butter sauce and garlic crisps

Lightly curried poached chicken fillet with a trio salad of mango, Tzatziki and pea shoots, served with a poppadom crisp

Pan-fried mackerel fillet with softened fennel, mini lemon fondant potatoes and caper berries

Caramelized onion tart tatin with a rocket and feta cheese salad and a red wine balsamic reduction (v)

Butternut and goat's cheese ravioli in a sage cream sauce served with oyster mushroom and truffle oil (v)

Supplement options **£3.00** per person

Seared scallops with pea purée, roasted chorizo and sun-blanching tomato salsa

Lobster ravioli with a lemongrass sauce and served with buttered asparagus

Glazed pork belly, a black pudding bon bon and texture of apple

Spanish tortilla with oyster mushrooms and spring onions V

Aubergine and goat's cheese parcel with cranberry sauce V



Main Course

Corn-fed chicken ballatine, croquette potato, carrot purée and French beans served with a chicken velouté

Stuffed guinea fowl with roasted dates served with chateau potatoes, fricassee of garden pea, shallot, oyster mushrooms and bacon finished with a cranberry jus

Dingley dell pork tenderloin with a butter fondant potato, apricot puree, glazed roasted carrots, broccoli and a calvados sauce

“Duck Two Ways”

Shredded confit leg and honey glazed served with French beans, baby carrots, butter fondant potato and blackberry sauce

Spiced loin of venison with pear puree, dauphinoise potato, French beans, roast root vegetables and a port wine sauce

Baked salmon with chervil, capers and linguine served with shrimps and white wine sauce veloute

Cod fillet with a brioche and herb crust, minted pea puree, glazed baby carrots, potato cake and cauliflower sauce

Seared sea bass fillet with a lemon, dill, radish and fennel salad, buttered fondant potato and a herb vinaigrette dressing

Pan-fried sea trout served with tomato chutney, asparagus and herb buttered cocotte potato

Gilthead bream with braised bok choy, crushed new potatoes served with a hoisin and lime dressing

Chilli bean and haloumi enchilada with a spicy tomato sauce and rocket salad (v)

Sauteed potato gnocchi with leaf spinach, a Stilton cream sauce (v)

Open lasagne of braised peppers and oregano fricassee topped with tomato cream and shaved Parmesan (v)

Goat's cheese, sweet plum tomato and caramelised onion tart tatin with a pesto and rocket salad (v)

Supplement options **£5.00** per person

Poached halibut with sautéed baby artichoke, aubergine caviar, lemon and creamed potatoes

Cornish rump of lamb with butternut squash, minted potato gnocchi, mangetout served with a lamb jus

Char-grilled Scottish beef fillet with Parmesan gratin, wild mushroom ravioli, truffle cream sauce

and seasonal vegetables



Dessert

White chocolate and cherry gâteau with a caramel biscuit

Classic vanilla baked Alaska with a mixed berry coulis

Lemon mousse, blueberry compote and a lemon crisp

Mixed berries set in a Champagne jelly served with Cassis coulis and strawberry, basil sorbet

Dark chocolate tart served with fresh berries and vanilla cream

Summer pudding with clotted cream and berry coulis

Classic vanilla crème brûlée with a bitter chocolate sorbet and white chocolate shavings

Apple tart tatin with a salted caramel ice cream

Butter milk and rosewater pana cotta with poached strawberries and lemon shortbread Iced

raspberry and coconut parfait with freeze dried raspberries and berry sauce

**Cheese Course an additional
£7.95 per person**

British Cheese Plate

Somerset goat's cheese rolled in ash, Quicke's Vintage Clothbound Devonshire Cheddar and Burt's Cheshire semi-soft blue cheese

Served with flavoured toast biscuits, celery, quince jelly, plum chutney and grapes

French Cheese Plate

Morbier a semi-soft cows' milk cheese from the village of Morbier in Franche-Comté, Bleu d'Auvergne, in Central France, and Sainte-Maure de Touraine, a goat's cheese from Touraine in the Loire valley

