



**£35 menu**

Tortano Sourdough Bread with Nocellara del Belice Olives

\*

Creamed Jerusalem Artichoke Soup with Herb Oil

*or*

Rare Tuna Salad with Soy and Ginger Dressing

*or*

Beetroot, Goat's Cheese and Walnut Salad

\*

Organic Salmon Fishcake with Tomato and Caper Sauce

*or*

Breast of Corn-fed Chicken with Savoy Cabbage and Tarragon Cream

*or*

Wild Mushroom Risotto with Pecorino

*Served with Lettuce Heart and Wild Herb Salad  
and Crushed Potatoes with Pea Pesto*

\*

Warm Valhrona Chocolate Pot

*or*

Upside Down Vanilla and Lemon Cheesecake

\*

Tea or Coffee

*For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person*

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request  
at £7.50 per portion available for all menus.*

***For all sit down lunch or dinner functions of 14 or under, guests can choose on the day.  
For parties of 14 or above, we will ask you to pre-order dishes for each guest.***



**£45 menu**

Tortano Sourdough Bread with Nocellara del Belice Olives

\*

Whole Globe Artichoke with Green Salad

*Or*

Organic Salmon Tartare with Toasted Sourdough Bread

*or*

Caramelised Onion Tart with Colston Basset Stilton

\*

Fillet of Roast Sea Bass with Lemon Thyme Butter

*or*

Scottish Rib-Eye Steak with Vine Tomatoes and Béarnaise Sauce

*or*

Artichoke Ravioli with Wild Rocket Salad

*Served with Lettuce Heart and Wild Herb Salad  
and Sautéed Potatoes*

\*

Mars Bar Cheesecake with Praline Ice Cream

*or*

Sticky Toffee Pudding with Crème Fraiche

\*

Tea or Coffee

*For groups of up to 20 people, Aspen Fries available as a supplement at £2.00 per person*

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request  
at £7.50 per portion available for all menus.*

***For all sit down lunch or dinner functions of 14 or under, guests can choose on the day.  
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**£55 menu**

Tortano Sourdough Bread with Nocellara del Belice Olives

\*

Dorset Crab and Avocado Salad

*or*

Spring Pea and Broad Bean Macaroni Cheese

*or*

Carpaccio of Beef "Harry's Bar" Style

\*

Veal Chop with Sage and Roasted Peppers

*or*

Sautéed Monkfish Tail with Spiced Lentils

*or*

Artichoke Ravioli with Sun Blushed Tomato Sauce and Baby Spinach

*Served with Wild Rocket and Charlotte Potatoes*

\*

Mars Bar Cheesecake with Praline Ice Cream

*or*

Warm Valhrona Chocolate Pot

\*

Tea or Coffee

*For groups of up to 20 guests, Aspen Fries available as a supplement at £2.00 per person*

*Selection of Neal's Yard cheeses with Orkney oat cakes and fig chutney available on request at £7.50 per portion available for all menus.*

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## **Canapés List**

*Please select up to 7 canapés from the list. Prices are set per item.*

### **Fish**

Formans London Cure Smoked Salmon Crostini £2.00  
Dressed Dorset Crab on Toast £2.50

### **Meat and Poultry**

Chicken Cigars with Almond and Cinnamon £2.50  
Duck Spring Rolls with Plum Sauce £2.50  
Mini Yorkshire Pudding with Grilled Beef Fillet and Horseradish £3.50

### **Vegetarian**

Wild Mushroom Arancini with Truffle Mayonnaise £2.00  
Purple Sprouting Broccoli with Hollandaise on Toasted Brioche £2.00  
Mini Welsh Rarebit £1.50  
Filo Tartlets with Wild Mushrooms and Thyme £2.50

### **Dessert**

Chocolate Brownie £1.50  
Mini Lemon Tart £1.50  
Mini Valhrona Hot Chocolate Pot £2.00

## **Substantial canapés at £4.50 each**

Mini Hamburger with Wild Rocket, Gherkin and Ketchup  
Almond Coated Chicken Goujons with Aioli  
Saffron Risotto  
Rare Tuna Salad with Soy and Ginger Dressing  
Lemon Sole Goujons and Tartare Sauce  
Macaroni Cheese with Crispy Bacon