

# **TASTER MENUS**

## **Five courses - £65**

## **Six courses - £72**

**Minimum group size 6 - including travel.**  
***Please note that a pre-order is required for this menu.***  
***Vegetarian and vegan options can be catered for.***

*Price includes services of a chef, waiting staff and set up and clearing away.*  
*You can book dinner from 5.30pm. Last sitting 8pm. Booked time approximately two hours.*  
*The food arrives pre-prepared and finished off on-site.*

### **Taster Menu One**

Pea and mint soup with croutons  
Fresh red salmon salad with lime and ginger  
Duck with orange Cointreau sauce with dauphinoise potatoes, French green beans  
Beef Wellington with thyme and red wine jus, duck fat and rosemary hasselback potatoes  
and roasted vegetables  
Trio of desserts: creme caramel, berry Pavlova, chocolate cheesecake  
Cheese and biscuits

### **Taster Menu Two**

Cream of mushroom and stilton soup with croutons  
Crab and prawn terrine with lime dressing  
Chicken and cranberry filo with cranberry and red wine reduction,  
crushed baby potatoes with garlic butter, cauliflower cheese  
Pork fillet with apricot Madeira sauce, fondant potatoes, asparagus  
Trio of desserts: banoffee pot, mango cheesecake, black forest chocolate ball  
Cheese and biscuits

### **Vegetarian Taster Menu**

Pea and mint soup with croutons  
Sweet chilli halloumi with hummus salad  
Mushrooms with garlic brandy cream sauce with sweet potato fries  
Roasted pepper filo with roasted pepper sauce, crushed garlic butter potatoes, cauliflower cheese  
Trio Of Desserts: apple crumble pot, treacle sponge, fruit salad in coconut milk  
Cheese and biscuits