



Marquee Sample Menus

Sample Menu 1 - 3 Courses

Rose of Ogen Melon

with Lemon Jelly, Champagne Sorbet and a Mango Coulis

Supreme of Chicken

with Duchess Potato and Savoy Cabbage in Red Wine Jus

Lemon Baverois

with Chocolate Genoise and Confit Orange

Coffee served with Shortbread

£45

Sample Menu 2 - 4 Courses

Terrine of Confit Gressingham Duck, Goose Foie Gras

with an Organic Beetroot Chutney

Asparagus Velouté

with Parmesan and Pumpkin Oil

Medallions of Beef

with Creamed Celeriac, Roast Garlic Potatoes and Madeira Truffle Sauce

Chocolate Pyramid

with Mango Salsa and Seasonal Berries

Coffee served with Shortbread

£50

Please use our Sample Menus and prices as a guide; we would be delighted to discuss your exact requirements and preferences.