



SEASONAL GOURMET & TASTING MENUS

Gourmet menu

Seared Wild Duck, Toasted Cob Nut, Cardamon, Orange and Passionfruit

**

Slow Cooked Native Lobster,
Scorched Young Leeks, Warm Jelly, Chervil

**

Banks Tomato Consommé, Courgette Spaghetti, Lemon Caviar, Tomato Bruschetta

**

Lonk Lamb Butter Puff Pastry,
Caramelised Shallots, Bobby Beans, Madeira Sauce

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Macerated English Raspberries, Fine Puff Pastry Layers, Lime and Yoghurt Custard,
White Chocolate Shards

**

Tea/Coffee & Petit Fours

£58.00

Tasting Menu

Dexter Beef Tartare, Garden Sorrel, Sorrel Cream, Marrowbone Toast

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Wester Ross Organic Salmon Cooked on Cedar, Sea Vegetables, Cockles, Cucumber, Tomato &
Horseradish

**

Pillows of Loose Birds Free Range Chicken, "Hindle Wakes", Semi-Dried Garden Plums, Rice Puffs, Basil

**

Slow Cooked Brill, Organic Garden Fennel and Spring Onion "Risotto" Onion and Chive Sauce

**

Rare Breed Pork, Tortellini, Heirloom Tomatoes, Lovage, Garden Courgette, Tempura Flowers

**

Bolton Castle Grouse, Blackberries, Bread Bits, Roast Potatoes, Heather Jelly

**

"Tiny Valrhona Chocolate and Damson Desserts", Liquid Chocolate, Chocolate Custard,
Jelly, Damson Sorbet

**

Tea/Coffee & Petit Fours

£85.00

Please note both our Gourmet & Tasting Menus are only sample menus and are based on seasonality. The menu for the event will be confirmed two weeks prior to the evening.

For a Special lunch celebration the Gourmet & Tasting menus are available.

All prices include VAT at the current rate of 20%

An optional 10% Gratuity will be added to your bill