

Committee Room

3 courses for £90 per head

STARTER

Seared Orkney scallops, heritage tomatoes, vierge dressing with basil

Thai spiced crab bisque

Ravioli of duck, creamed cabbage, mushroom ketchup

Heirloom tomato salad, mozzarella, pickled onions, basil (v)

Pea, broad bean and ricotta lasagne, mint and parmesan sauce (v)

Smoked salmon, Cornish crab, avocado mousse, citrus salad

Foie gras torchon, trompette mushrooms, fruit preserve (£5 supplement)

Coal roasted beetroots, goats' curd, pink grapefruit, dandelion (v)

Yellowfin tuna tataki, wasabi, shiso, pickled radish

Aged beef tartare, pickled shallot and parsley salad



MAIN COURSE

Fillet of halibut, grilled Provencal vegetables, salsa verde, saffron potatoes

Roast chicken, English peas, smoked bacon fondant potatoes, basil butter

Fillet of Cumbrian beef, braised onions, short-rib kromesky, truffle sauce (£8 supplement)

Cep ragu, pappardelle, parmesan, marjoram (v)

Steamed wild seabass, crab crushed potatoes, sauce vierge

Slow cooked pork belly, stir fried white cabbage, teriyaki jus

Broad bean, asparagus and lemon risotto (v)

Roast fillet of cod, prawn and cucumber salad, tomato relish, spiced aubergine puree

Rump of lamb, braised shoulder, crushed peas, mint gel

Duck breast, roast plums, barbequed fennel, confit leg hash



DESSERT

Coconut mousse, pineapple and tonka bean jam, almond and sesame

Strawberry cheesecake, white chocolate crumb, basil ice cream

Raspberry, lemon and pistachio torte, raspberry sorbet

Manjari chocolate pot, cherry sorbet, almond biscotti

Passion fruit and mango Eton mess, exotic fruit sorbet

Hot chocolate fondant, banana ice cream

Coffee and walnut tart, milk ice cream

Cheese selection, homemade chutney and crackers