

Banqueting Tasting Menus

Salad of Cornish crab, pink grapefruit jelly, avocado, radish and sesame



Parfait of chicken livers and foie gras, salted almond caramel,
spiced apple and brioche



Pan fried seabass, creamed sweetcorn,
chorizo bonbon, tomato jam and Spring onions



Brecon lamb two ways, salt baked carrot, cumin granola, yoghurt and raisins



Manjari chocolate and peanut bar, raspberries, milk sorbet

Vegetarian Menu

Heritage beetroot and Somerset ricotta tart,

Wiltshire truffle



Artichoke, celeriac and truffle salad



Baked potato gnocchi,

wild mushrooms and lemon thyme



Cauliflower fondant, spiced lentils, onion fritter, marinated raisin



Manjari chocolate and peanut bar, raspberries, milk sorbet

Vegan Menu

Heritage beetroot tart, honey and yoghurt dressing,

Wiltshire truffle



Artichoke, celeriac and truffle salad



Baked potato gnocchi,

wild mushrooms and lemon thyme



Cauliflower fondant, spiced lentils, onion fritter, marinated raisin



Pineapple poached in lime caramel, mango and mint salsa, coconut sorbet