

Group Menus & Refreshments 2024

OPTION 1 - ARRIVAL REFRESHMENTS

Morning tea and coffee with home baked biscuits
£6.75 per person including VAT

OPTION 2 - SET LUNCH

Please choose one option from each section for all your party. All menu prices include bread and butter, jugs of water, tea and coffee.

One Course £17.50, Two Courses £25.50, Three Courses £28.00

STARTERS

Tomato and red pepper soup (VG) (NGCI)

Hot smoked salmon with apple and fennel remoulade and dukka toasted seeds

Seasonal tempura vegetables with sweet chilli and soya dip (VG)

MAIN COURSE

Chalk stream trout fishcake with wilted greens and lemon caper mayonnaise (NGCI)

Chicken schnitzel with rosemary fries, green salad and mushroom ketchup

Tomato galette with mascarpone, pesto, rocket and pumpkin seed salad (VG)

DESSERTS

Selection of ice cream and sorbet (VG) (NGCI)

Warm treacle tart with cointreau chantilly and candied orange

White chocolate and raspberry mousse with pistachio tuille

OPTION 3 - AFTERNOON TEAS

Tudor Afternoon Tea, £9.50 - Homemade mini scones, clotted cream, jam, tea or coffee

Lady Astor Afternoon Tea, £22.00 - Two finger sandwiches (egg mayo & cress, smoked salmon & cream cheese), homemade mini scones, clotted cream, jam, mini cake selection and tea or coffee

Please note, we are happy to cater for any special dietary needs or allergies. Please contact us to advise of any requirements you have.