



Spring & Summer Menu - Starter

Sharing Boards for the Whole Table to Enjoy

Charcuterie, mixed olives, artichokes, hummus, artisan breads, roasted vegetables, balsamic onions, pickled chillies, roast garlic and shaved pecorino

Seared Scallop (gf) (supplement)

Chorizo, pea purée, pickled shallot, micro-cress salad

Dorney Wedding "Breakfast"

Black pudding & potato terrine, bacon jam, quail's eggs, roasted tomatoes

Fillet of Red Mullet (gf)

Asian salad, warm Thai sauce, coriander oil

Smoked Duck Breast with Roast Plum & Orange Salad (gf)

Honey & thyme beetroot, balsamic dressing

Heirloom Tomatoes (gf) Watermelon, feta, crispy ham, mint oil

Hot Smoked Salmon Mousse (gf) Dill, lemon gel, wild rocket

Smoked Chicken and Pea Tian

Pickled cucumber, lemon crème fraiche, pea shoots, sourdough crisp, tarragon oil

Tuscan Summer Vegetable Salad (v/gf)

Chargrilled peppers, artichoke, courgettes & balsamic silverskin onions, celeriac purée, chive & garlic aioli, rocket pesto

Asparagus and Cheddar Terrine (v/gf)

Quail egg, oven-dried tomatoes, watercress, wholegrain mustard mayonnaise

Burrata with a Chunky Salsa Verde (v/gf)

Oven-dried tomatoes, summer pea shoots, black olive crumb

Wild Mushroom Pâté (ve)

Pickled shallots, black garlic mayo, sourdough crisp

Roast Vegetable Terrine (ve/gf)

Red pepper coulis, oven roasted tomatoes, date & quince chutney

Heirloom Tomatoes (ve/gf) Watermelon, vegan feta, mint oil

Olive Focaccia Bruschetta (ve) Fire roasted heritage tomatoes, thyme cream cheese

All served with artisan breads and butter



Spring & Summer Menu - Main

Roasted Guinea Fowl (gf) (supplement)

Pea purée, crushed new potatoes, rainbow chard, creamy tarragon & marsala sauce
sauce

Roasted Breast and Confit Leg of Gressingham Duck (gf)

Potato gratin, tenderstem broccoli, carrot purée & a rich jus

Roast Sirloin of Beef (gf) (supplement)

Cauliflower cheese purée, dauphinoise potatoes, a medley of asparagus, green beans & peas, red wine reduction

Pan Fried Breast of Chicken (gf)

Pea purée, bacon, petit pois & baby onion fricassée, crushed new potatoes, wild mushroom & tarragon jus

Asian Style Roasted Breast of Duck (gf)

Spiced butternut purée, sautéed vegetable medley, charred spring onion, sweet potato fondant, chilli, ginger and
soy dressing

Herb Crusted Rump of Lamb (supplement)

Dauphinoise potatoes, celeriac purée, spinach & minted soya beans, rosemary roasted garlic lemon jus

Slow Braised Belly of Pork (gf)

Sautéed French beans, sage potato rosti, roasted carrot, apple sauce, crispy crackling, pork reduction

Fillet of Salmon (gf)

Jerusalem artichoke purée, sautéed new potatoes, sugar snaps & tomatoes, lemon dressing

Baked Cod Fillet (gf)

Crushed peas, baby carrot, rosti potato, warm tartare sauce

Caramelised Shallot and Squash Tarte Tatin (ve)

Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse, pumpkin crisps

Beetroot Wellington (ve)

Baby carrots, soya beans, mashed potato, truffle cream sauce



Spring & Summer Menu - Dessert

Salted Caramel Chocolate Mousse (v/gf)
Berry compote, mint

Carrot Cake Crème Brûlée (v)
Cream cheese frosting, candied carrot

Treacle Tart (v)
Lemon curd, vanilla mascarpone

Sticky Toffee Pudding
Caramel sauce, cream

Dorney Mess (v/gf)
Crushed meringue, double cream, strawberries, honeycomb crumbs

Tonka Bean Crème Brûlée (v/gf)
Summer berries

Passionfruit Cheesecake (v)
Ginger crumb, raspberry coulis, mascarpone

Vegan Chocolate Mousse (ve/gf)
Berry compote, mint