



## *Spring & Summer Menu - Starter*

Sharing Boards for the Whole Table to Enjoy (supplement)

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

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Seared Scallop (gf) (supplement)

Black pudding crumb, beurre blanc

Pulled Ham & Chicken Terrine (gf)

Grain mustard emulsion, caperberries, pickled apple & ginger chutney

Dorney Wedding "Breakfast"

Black pudding & potato terrine, bacon jam, quail's egg, roasted tomatoes, mushroom ketchup

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

Hot Smoked Salmon Mousse (gf)

Dill, lemon gel, pickled cucumber

Smoked Chicken & Tarragon Terrine (gf)

Charred corn, Caesar emulsion, red vein sorrel

Tuscan Summer Vegetable Salad (ve/gf)

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

Baked Goats Cheese (v/gf)

Beetroot jelly, cherry dressing, baby salad leaves

Wild Mushroom Pâté (ve/gf)

Shallot salad, pickled shimeji, black garlic mayo

Roast Vegetable Terrine (ve/gf)

Sticky date & quince chutney

Olive Focaccia Bruschetta (ve)

Fire roasted heritage tomatoes, thyme cream cheese

*All served with artisan breads and butter*



## *Spring & Summer Menu - Main*

Roasted Breast & Confit Leg of Gressingham Duck (gf)  
Potato gratin, tenderstem broccoli, carrot purée and a rich jus

Rare Roast Fillet of Beef (gf) (supplement)  
Black garlic & truffle purée, pomme anna, buttered hispy cabbage, king oyster mushroom,  
peppercorn cream sauce

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) (supplement)  
Spiced butternut purée, sautéed vegetable medley, charred spring onion, sweet potato fondant, chilli, ginger &  
soy dressing

Herb Crusted Rump of Lamb (supplement)  
Dauphinoise potatoes, celeriac purée, spinach & minted soya beans,  
rosemary roasted garlic lemon jus

Roast Sirloin of Beef (gf) (supplement)  
Smoked garlic butter, triple cooked potato, braised shallot, koffman cabbage,  
bearnaise sauce

Fillet of Pork  
Braised pork shoulder croquette, gooseberry purée, sage & onion potato cake, cabbage,  
Hitchcox cider jus

Pan Seared Monkfish (gf)  
Butternut purée, fennel salad  
Served with bowls of buttered new potatoes for guests to share

Fillet of Salmon (gf)  
Jerusalem artichoke purée, sautéed new potatoes, sugar snaps & tomatoes, lemon dressing

Baked Cod Fillet (gf)  
Crushed peas, triple cooked potato fondant, warm tartare sauce

Caramelised Shallot and Squash Tarte Tatin (ve/gf)  
Crushed new potatoes, tenderstem broccoli, baby beets, red pepper coulis, green herb oil

Beetroot Wellington (ve)  
Baby carrots, soya beans, mashed potato, truffle cream sauce

Moroccan Spiced Cauliflower (ve/gf)  
Cumin scented carrot, sweet potato fondant, aged feta

Miso Glazed Celeriac (ve/gf)  
Yozu purée, toasted sesame & garlic broccoli, wafu dressing, crisp puffed rice noodle



## *Spring & Summer Menu - Dessert*

Lemon Panna Cotta Tart (v)  
Raspberry coulis, vanilla mascarpone

Salted Caramel Chocolate Mousse (v)  
Berry compote, mint

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

Vanilla Pannacotta  
Poached rhubarb, ginger sable

Treacle Tart (v)  
Lemon curd, vanilla mascarpone

Sticky Toffee Pudding (v)  
Caramel sauce, cream

Mixed Berry Pavlova (v/gf)  
Crushed honeycomb

Black Forest Chocolate Torte (v)  
Salted shortbread, kirsch mascarpone, morello cherries

Clementine Posset (v/gf)  
Orange jelly, lemon curd, basil, candied orange cream

Passionfruit & Ginger Cheesecake  
Raspberry & honey mascarpone

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

Vegan Dorney Mess (ve/gf)  
Crushed meringue, soya cream, strawberries, honeycomb crumb