

DINNER PARTIES



We like to push the boat out with our dinner parties, using truly special, seasonal ingredients. Allow our waiting staff and chefs to look after you and your guests immaculately.

Spring/Summer

Starters

Potted English crayfish with melba toast, courgette and mint salad and cucumber salad

Lyme Bay crab salad with lemon oil and crab beignet

Windrush goat's cheese tart with fennel purée and tomato concasse

Tuna ceviche with chilli, lime and passionfruit

Smoked duck with foie gras and sauternes jelly

Carpaccio of Cotswold Longhorn beef with horseradish cream, aged Parmesan and wild rocket

Main Courses

Roast duck breast with honey and lavender glaze, green beans with almonds and orange zest, and potato purée

Fillet of beef with potato rosti, béarnaise sauce and grilled purple sprouting

Roast turbot with saffron cream sauce, spinach and sauté potatoes

Broad bean, pea and fennel risotto with courgette flowers and summer flower salad

Rack of lamb with a herb crust; roast courgettes, aubergine and tomato; and salsa verde

Pistachio and feta-stuffed free range chicken with roast red pepper sauce and saffron Bomba rice

Puddings

Raspberry and almond tart

Rhubarb pannacotta with poppy seed sablé and rose syrup

Amuses bouches au chocolat

Strawberry and mascarpone cake with lavender ice cream

Lemon tart with orange flower crème fraîche

Autumn/Winter

Starters

Spiced Jerusalem artichoke soup with chestnut pesto

Maryland crabcakes with aioli

Truffled potatoes 'Bruno Clement'

Partridge terrine with quince chutney and oloroso sherry reduction

Lobster tortellini in its bisque with spinach & saffron cream

Smoked loin of Windrush Valley venison with beetroot carpaccio and marinated wild mushrooms

Main Courses

Roast loin of Upton Downs roe venison with cavolo nero, spiced plums and Cumberland sauce

Fillet of Longhorn beef with fondant potatoes, red wine sauce and wild mushrooms

Beef Wellington

Roast monkfish with fennel purée, roast polenta and mussel velouté sauce

Roast goose with parmesan and sage polenta, pancetta and braised leeks

Osso bucco with risotto Milanese and gremolata

Roast grouse with roast potatoes, gratin of brussel sprouts and chestnuts and spiced red cabbage

Puddings

Pear and pistachio tart with star anise glaze

Plum and walnut tart with crème anglaise

Baked figs with toasted almonds, honey and vanilla cream

Chocolate tart with raspberry coulis and cassis cream

Seville orange cake with stem ginger and clotted cream