



Sample our delicious menus

Relish

Private Dinner Menu

Pickled Pumpkin with Burrata

A pairing of sweet, sharp pickled pumpkin, with a creamy and rich cow's milk mozzarella

Sea Trout en Croute

Fresh wild sea trout, encased in a lattice puff pastry with caramelised shallots cutting through the oiliness. Served with fondant potatoes, curly kale and Moroccan carrots.

Fresh hollandaise sauce to the side

Walnut and Honey Tart

Homemade plum ice cream and fresh walnuts makes a wonderful light autumn pudding



Shoot Dinner

Canapés

- Fillet steak and béarnaise toasts
- Parmaham cigars with wild rocket and goats cheese
- Quails egg florentine
- Sloe gin and roast beetroot gravlax on dill bilinis
- Honey and mustard glazed sausages

Roasted Fillet of Halibut with Szechuan Aubergines

Fiery roasted peppercorns and soft pickled aubergines compliment the crunchy-skinned roasted halibut. Served with creamy mashed potatoes and tenderstem broccoli

Apple ice cream with toasted Cob Nuts and Caramel Sauce

Light and refreshing palate cleanser

A selection of local cheeses with biscuits, fruit and bread

Coffee and handmade chocolates and fudge