

Autumn Menu

Reception Drinks (Please note prices are subject to minor changes)

Please choose **one** of the following

Prosecco	£38	(6 glasses per bottle)
Crémant De Loire	£47	(6 glasses per bottle)
Harrow & Hope Brut Reserve English Sparkling	£60	(6 glasses per bottle)

Canapes

Please choose **three** canapes from the following £2.8 each (3 per person)

- Gougeres (cheese puff) beetroot & whipped goat's cheese (v)
- Smoked salmon mousse & poppy seed tartlet, caviar
- Steak tartare, chive vinaigrette, endive & parmesan
- West Mersea oysters, pink pepper mignonette (market dependent)
- Smoked aubergine & sumac tartlet, mint (vg)
- Mini baked potatoes, truffled camembert & chives (v)
- Wild mushroom croquettas & truffle mayonnaise (v)

Three course set menu £50 per person

Your guests will be asked to choose from two starters and three main courses. The dessert is set. A pre order is required ten days before the event. All individual dietary requirements will be catered for. Tea & coffee included

Optional bread course £1.5 per person

Starter

Please choose **two** options from the following list for your guests to choose **one**

- Wild mushroom tart fine, egg yolk & truffle oil (v) or (vg)
- Roast fig & goat's cheese tart fine, pistachio oil, honey & mint (v) or (vg)
- Leeks, poached egg, prosciutto, hollandaise sauce & espelette pepper
- Cornish crab & prawn cocktail, pickled cucumber, wholemeal focaccia & old bay butter
- Chicken liver parfait, celeriac remoulade, brandy prunes & poppy seed crackers
- Chalk stream trout tartare, horseradish, pickled cucumber & dill, poppy seed crackers

Kid's Menu

£15 per child

Crudite, cream cheese & hummus (served with canapes)

Fish fingers, chips & peas **or** Cheeseburger & chips **or** Aubergine & tomato spaghetti (v)

Ice lolly

Evening Snacks

Mini Burger & chips

£12 per person

Please choose **three** burgers from the following

- Southern Fried Spicy Chicken Burger, Guacamole, Chipotle & Pickled Jalapenos
- Duke Burger, Roquefort Blue Cheese, Béarnaise Sauce & Confit Onions
- American Cheeseburger, Dill Pickles, Shredded Iceberg & Thousand Island Sauce
- Hand-Picked Cornish Crab Chip Butty
- The 'Duchess' Aubergine Gratin Patty, Cheddar, Confit Onions & Basil Mayo (v) or (vg)

Wine List 2021 (price subject to changes)

Sparkling

Prosecco Quadri, Veneto, Italy £38

Light & delicately balanced

Crémant de Loire, France £47

Notes of citrus & green apples with floral accents

Hope & Harrow Brut Reserve £60

An English sparkling with real elegance & freshness

White Wines

La Cadence, Blanc de Blancs, Vin de France £26

Crisp, refreshing & dry

Pecorino, Terre di Chieti Caleo, Botter, Italy £30

Citrus, stone fruit, white flowers

Picpoul de Pinet, Réserve Roquemolière, France £36

Aromatic, crisp, refreshing & dry

Albarino, Journey Collection, Ramon Bilbao Spain £38

Tropical on the nose, with pineapple and passionfruit, floral

Rosé

Figuiere Rosé Méditerrané, Figuiere-provence, France £38

Classic Provençal rose, full of ripe strawberry & peach

Red Wines

Anciens Temps Rouge, Vin de France £26

Full bodied, ripe dark fruits with hints of pepper & spicy oak

Montepulciano D'Abruzzo, Borgo Sena, Italy £30

Medium bodied, sour cherries, oak & earth, dry

Crianza Tempranillio-Merlot 2017, Crianza Spain £32

Medium bodied with cherries, vanilla & tobacco

Les Mongeottes, Pinot Noir, France £37

Medium bodied, juicy with flavour of black cherry & blackcurrants

Estate malbec, Humberto Canale, Patagonia, Argentina £40

Full bodied & complex with spice & black pepper

Additional Wines available at limited stock

Please note a discretionary service charge of 15% will be added to your bill.