

Spring 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 £2.8 each (3 per person)

- Gougeres, beetroot & whipped goat's cheese (v)
- Smoked salmon mousse & poppy seed tartlet, caviar
- Pepered steak tartare, endive & chive vinaigrette, parmesan
- West Mersea oysters, pink pepper mignonette (market dependent)
- Babaganoush, sumac tartlet & mint (vg)
- Mini baked potatoes, truffled camembert & chives (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** of the following (your guests will then choose **one**)

- Tomato tart fine, black olive tapenade, crème fraiche & oregano (v) or (vg)
- Asparagus, poached egg, prosciutto, hollandaise sauce, espelette pepper
- Mozzarella di buffalo, peas, broad beans & shoots (v)
- 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

Main Course - Please choose **one** dish from Option A. **One** dish from Option B and **one** dish from Option C. Your guests will then choose **one** main from your three chosen dishes.

Option A -

- Herb fed chicken supreme, asparagus, mash & tarragon jus
- 6oz onglet steak, hand-cut chips & bearnaise sauce, watercress
- 6oz rib eye steak, hand-cut chips & bearnaise sauce, watercress (supplement £5 per person)
- Lamb rump, braised peas 'a la francaise', minted new potatoes

Option B -

- Scottish Hake, wild garlic, fennel & mussel risotto, pangrattata
- Whole roast mackerel, braised fennel & roast new potatoes, herbed aioli
- Seabass, asparagus & tomato sauce vierge, new potatoes, soft herbs

Option C -

- Spinach & ricotta malfatti, asparagus, peashoots & parmesan (v)
- Twice baked goat's cheese souffle, ratatouille provencal, basil pesto cream sauce (v)
- Celeriac steak, truffle oil mash, fricassee of young spring vegetables, almond cream (vg)

Dessert - Please choose one of the following for all your guests

- Rhubarb & blood orange meringue, toasted almonds
- Chocolate pot, raspberries, honeycomb & Chantilly cream
- Sticky date pudding, salted butterscotch sauce & clotted cream ice cream
- Oat milk rice pudding, rhubarb & pistachio (vg)

Cheese Course – A selection of seasonal British cheeses £8 per person

Espresso Martini £9.5 per person

Kid's Menu

£15 per child

Crudite (served with canapes) cream cheese & hummus

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

Ice lolly

Evening Snacks

Mini Burgers & 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, Bearnaise 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 (prices 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 Monugeottes, 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.