

Winter 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** of the following (your guests will then choose **one** of these)

- Ox tail scrumpet, horseradish cream & pickled walnut ketchup
- Salt baked heritage beetroot, horseradish cream, pickled apple & dill, poppy seed cracker (vg)
- Roast fig & goat's cheese tart fine, honey, pistachio oil & mint (v)
- Cornish crab & prawn cocktail, wholemeal focaccia & espelette butter
- Chicken liver parfait, celeriac remoulade, brandy prunes & cracker
- Chalk stream trout tartare, horseradish, pickled cucumber & dill, poppy seed cracker

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

- Barbary duck breast, confit leg bonbon, braised chicory & orange crumb, mash
- 6oz onglet steak, hand-cut chips & bearnaise sauce, watercress
- 6oz rib eye steak, hand-cut chips & bearnaise sauce, watercress (£5 supplement)
- Goose, leek & smoked ham hock pot pie, duck fat mash

Option B

- Halibut a la meuniere, green beans, toasted almonds & mash
- Seabass, Forge farm squash risotto & crispy leeks
- Chalk Stream trout, braised lentils, bacon & mustard sauce

Option C

- Spinach & ricotta malfatti, wild mushrooms, rocket & parmesan (v)
- Twice baked goat's cheese souffle, roast squash, hazelnut pesto cream sauce (v)
- Wild mushroom, leek & celeriac pot pie, truffle oil mash (vg)

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

- Plum, blackberry & toasted almond meringue mess, crème diplomat
- Chocolate mousse, raspberries, honeycomb & Chantilly cream
- Sticky date pudding, salted butterscotch sauce & clotted cream ice cream
- Oat milk rice pudding, figs & pistachio (vg)

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

Espresso Martini £9.5 per person

Kid's Food £15 per child

Crudite (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 Light & delicately balanced	£38
Crémant de Loire, France Notes of citrus & green apples with floral accents	£47
Hope & Harrow Brut Reserve An English sparkling with real elegance & freshness	£60

White Wines

La Cadence, Blanc de Blancs, Vin de France Crisp, refreshing & dry	£26
Pecorino, Terre di Chieti Caleo, Botter, Italy Citrus, stone fruit, white flowers	£30
Picpoul de Pinet, Réserve Roquemolière, France Aromatic, crisp, refreshing & dry	£36
Albarino, Journey Collection, Ramon Bilbao Spain Tropical on the nose, with pineapple and passionfruit, floral	£38

Rosé

Figuiere Rosé Méditerrané, Figuiere-provence, France Classic Provençal rose, full of ripe strawberry & peach	£38
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Red Wines

Anciens Temps Rouge, Vin de France Full bodied, ripe dark fruits with hints of pepper & spicy oak	£26
Montepulciano D'Abruzzo, Borgo Sena, Italy Medium bodied, sour cherries, oak & earth, dry	£30
Crianza Tempranillio-Merlot 2017, Crianza Spain Medium bodied with cherries, vanilla & tobacco	£32
Les Monugeottes, Pinot Noir, France Medium bodied, juicy with flavour of black cherry & blackcurrants	£37
Estate malbec, Humberto Canale, Patagonia, Argentina Full bodied & complex with spice & black pepper	£40

Additional Wines available at limited stock

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