



**Canapés
&
Private Dining Menus
2025/2026**

Canapé Menu

3 Canapé choice £9pp

5 Canapé choice £15pp

Add additional dishes for £3 per item pp

Land

Cheese Steak toasted sandwich.

Rare beef and onion jus mini Yorkshire.

Satay chicken skewers.

Confit duck, hoisin sauce, spring onion.

Chicken & tarragon sausage roll.

Pork & apple croquettes.

Crispy pork belly skewers.

Honey glazed mini chorizo.

Sea

Ponzu tuna, crispy Nori taco.

Fish finger sandwich, tartar sauce.

King prawn tempura, sriracha mayo.

Colchester oyster, Champagne vinegar.

Salmon tartare, caviar, crème fraîche.

Potted shrimp, Melba toast.

Sushi Selection (£2pp supplement).

Garden

New jacket potato, shallot, sour cream.

Chickpea fritter, baba ganoush.

Pea & horseradish tartlets.

Thai summer roll, hoisin.

Sweet Corn hush puppies, green goddess dressing.

Feta, watermelon & basil skewers.

Private Dining Menu

Choice of 2 starters, main & dessert
Additional choices can be added as a supplement.

£45.50 for 3 courses

Starters

Kings cure smoked salmon, *lemon capers, brown bread, butter.*

Ravioli of king prawn, *basil & tomato, fine herb bisque.*

Roasted tiger prawns, *chilli garlic butter, toasted focaccia.*

Cod fish cake, *tartar sauce, parsley shallot salad.*

Beef carpaccio, *rocket, parmesan, caper & tomato dressing and focaccia crouton.*

Chicken liver paté, *mushroom ketchup, toasted sourdough.*

Tea smoked Duck breast, *chilli spiked mouli slaw, pomegranate gastric.*

Salt baked beetroot tartare, *mustard emulsion, fennel & sourdough (Vegan)*

Smoked Heritage carrot, *turmeric hummus & toasted cashew (Vegan)*

Mains

Roasted chicken breast, *dauphinoise, bacon, Savoy cabbage, chicken jus.*

Herb crusted rack of lamb, *rosemary fondant potato, fine beans, garlic & mint sauce. (£10pp supplement)*

Rib of beef, *roscoff onion, cottage pie, salt baked carrot, Bordelaise sauce.*

Beef Wellington, *creamed spinach, fondant potato, port sauce.*
(£22pp supplement)

Honey roasted duck breast, *chilli & ginger Bok choy, sweet baked potato, honey & star anise jus.*

Pork fillet wrapped in pancetta, *black pudding & apple, cheddar dauphinoise & mustard sauce.*

Baked stone bass, *red pepper, fennel & saffron stew & braised potato.*

Baked salmon fillet, *Dashi braised potato, coastal herbs.*

Cod poached in olive oil, *black olive, tomato & broad bean fricassee.*

Squash tortellini, *sage, sunflower seed sauce & pesto. (VG)*

Cep Tagliatelle, *rocket & parmesan*

Desserts

Demerara panna cotta, *fried jam sandwich.*

Amalfi Lemon tart, *raspberries.*

Vanilla Crème brûlée, *raspberries.*

Basque burnt cheesecake, *burnt orange.*

Profiterole, *vanilla cream, chocolate sauce.*

Chocolate marquise, *chocolate cornflake, toasted marshmallow.*

Espresso Martini Tiramisu.

Bramley apple tarte tatin, *crème fraîche.*

Apple crumble, *vanilla custard.*

Strawberry Eaton mess.

Bakewell tart, *vanilla ice cream.*

Banana split