

# An Elegant Affair

Start your evening with a warm welcome and a delightful arrival drink followed by delectable canapés. Indulge in a sumptuous three-course dinner accompanied by fine table wine. After dinner, unwind with tea and coffee paired with festive chocolates.

**£80pp**

Arrival Drink  
Canapés  
Three Course Dinner  
Table Wine  
Tea, Coffee  
& Festive Chocolates

**Goats Cheese, Honey & Rocket Crostini | Mushroom & Chestnut Bonbon | Turkey Kofte with Cranberry Tahini**

## Canapés

### Starters

#### Oak Smoked Salmon

Pickled cucumber & radish  
Honey mustard vinaigrette & thyme  
roasted croûte

#### Chicken Liver & Cognac Pâté

Winter plum chutney & foraged herbs  
Thyme roasted croûte

#### Wild Mushroom & Tarragon Pâté

Winter plum chutney  
Thyme roasted croûte

### Mains

#### Tarragon Roasted Chicken Supreme

Glazed carrot & dauphinoise potato  
Cranberry & thyme stuffing. Pan gravy

#### Fillet Mignon

6oz Beef fillet steak, served pink  
Dauphinoise potato  
Watercress, radish & carrot ribbons

#### Pan Fried Sea Bass

Café de Paris butter & dauphinoise potato  
Burnt lemon & house salad

#### Lentil, Squash & Sage Wellington

Vegan pastry & caramelised onion  
Thyme roasted carrot. Mushroom gravy

### Desserts

#### Viennese Chocolate Tart

Morello cherries & chantilly cream

#### Poached Pear

Red wine, cinnamon & star anise  
Blackcurrant sorbet

#### Blue Cheese Plate

Crackers & winter plum chutney  
Dehydrated pear

*"The food was lovely and overall just a fabulous night. Such a nice venue." - HCC, December 2023*