

FORMAL DINING MENUS

Our formal dining menus offer seasonally crafted dishes which are classic with a contemporary twist, blending elegance with innovation, tradition and modern techniques of seasonal British produce.

£45.50 per person. For 8 guests or more
Please select one starter, main course and dessert for all guests
Additional choice starter £5.00 per person
Additional choice main £5.00 per person
Additional choice dessert £5.00 per person

AUTUMN/WINTER (September to February)

STARTERS

Warm port and orange glazed quail breast, charred fennel and orange salad, and toasted walnuts

Rabbit and pistachio terrine with wholegrain croutes and roasted black figs

Golden beetroot and pickled baby beets with pink-peppercorn goat's cheese, champagne and elderflower dressing with baby watercress

Herb-infused beef carpaccio, shaved black truffles, rocket and shaved pecorino romano

Hot-smoked salmon, preserved lemon puree, baby watercress, dill oil, black-olive crème fraiche, toasted pine nuts and caraway seed crackers

Seared scallops, pea puree, pea shoots, charred apple sticks and cumin-scented foam

Pan-roasted hake fillet with golden beets, radish and baby watercress salad

Lemon-infused asparagus, smoked butternut, charred cauliflower shavings, apple puree and artichoke mousse

MAINS

Corn-fed chicken breast, purple sprouting broccoli and boulangère potato with pumpkin puree and steamed cavallo nero

Gressingham duck breast, seared chicory and dauphinoise potatoes with port jus and smoked salt

Cannon of salt marsh lamb, swiss chard, balsamic cipolline onions, croquette potato and rosemary reduction

Braised belly of pork on a light spinach and cannellini cassoulet with crisp pancetta and rosemary red wine reduction

Chargrilled fillet of beef and leek rosti served with roasted baby beetroot, heritage baby carrots, parsnips and pan-fried spinach with sauce bordelaise (£3.50 sup)

Pan-roast cod with Jersey scallops, petit pois français, affilla cress and fish veloute

Fillet of sea bass, fricassee of light green vegetables, crushed new potatoes and beurre blanc sauce

Butternut and feta pithivier with baby spinach, turnips and baby roast beetroots

Wheatberry risotto of roast pumpkin ragu, charred king oyster mushrooms and parmesan crisp

DESSERTS

Salted caramel cheesecake and cherry compote with honeycomb pieces and toffee ice cream

Black Forest truffle torte with crème de mur blackberries, mascarpone mousse and almond praline

Triple chocolate mousse, chocolate tuile basket and chocolate ice cream with English berries and raspberry sauce

Poached pear and almond tart with vanilla-bean ice cream
Mocha tart with espresso mascarpone, sugared almonds and honeycomb crush

Mango panna cotta on coconut crumble, charred pineapple salsa and lemon grass mousse

Cavendish mini winter trio – Mocha tart with espresso mascarpone, caramel panna cotta and blackberry ice cream on crushed pistachios

Poached orchard fruits, star anise minestrone with toasted hazelnut and honey crumble

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£45.50 per person

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SPRING/SUMMER (March to August)

STARTERS

Carpaccio of beef, horseradish mousse with red amaranth salad and dill oil
Chicken with black garlic, charred chestnut mushroom, asparagus and broad bean salad
Prosciutto di Parma, thyme and honey slow-cooked figs, red chicory and gorgonzola with charred apple
Duck liver parfait with smoked duck breast, seeded crisp bread and mandarin pearls
Sloe gin cured sea trout, lemon oil and cucumber mousse with buchette noir
Seared sesame tuna tataki, citrus-pickled vegetables and mandarin puree
Green tea smoked salmon, beetroot salmon tartar, shallot puree, crème fraîche and caviar
Soft Italian burrata with rosemary oil and purple basil, pickled baby beets and toasted pine nuts
Panko goats' cheese and roasted red pepper pearls with beetroot puree and watercress pesto

MAINS

Slow-roasted breast of corn-fed chicken, leek and broad bean risotto, tarragon cress and crispy pancetta
Mead-roasted breast of Barbary duck, sweet potato fondant, charred hispi cabbage, dried cranberry and pistachio granola
Rack of lamb with sheeps' yoghurt, pickled courgette, mint salsa verde and fondant potatoes

Roast pork belly, baked apple, crackling, heritage carrots and celeriac puree with red wine jus
Rare roast fillet of beef, pommes Anna, mushroom puree, baby carrots and trump mushrooms (£3.50 sup)
Roast fillet of cod with saffron potatoes and roasted baby plum tomatoes, baby fennel and white asparagus and tomato concass dressing
Sea bass with seaweed dumplings, glazed clementine and hazelnuts with lemon foam and purslane.
Courgette and sweetcorn fritters, griddled lemon halloumi with a warm caponata salad and olive tapenade, orange, thyme and saffron dressing
Gluten free gnocchi and smoked vegan mozzarella with butternut squash, shitake mushrooms, toasted pine nuts and basil pesto

DESSERTS

Blood orange panna cotta on lavender shortbread crumble, basil infused strawberries, lemon curd, violas
Passionfruit tart with raspberry gel, crème fraîche mousse and bee pollen crumble
Lemon mousse shortcake and crushed meringue with rosemary-roasted peaches, vanilla cream and orange confit
Hazelnut praline and dark chocolate bar with hazelnut nibs, chocolate soil, espresso mascarpone and gold leaf
English berry Eton mess, poached rhubarb and violet meringue with fresh strawberry compote
Cavendish trio – English berry meringue nest, passionfruit tartlet and lemon curd filo baskets with fresh raspberries
Tropical fruit stack, carpaccio of pineapple and mango sorbet with confit lime

FORMAL DINING ADDITIONAL ITEMS

Four pre-dinner canapés per person (please see canapés menu) Only available with our formal dining menus	£12.00 per person
Amuse bouche Smoked tomato soup, basil and pine nut crumbed bocconcini mozzarella, confit baby plum tomatoes and black-olive pastries Vichyssoise with stilton arancini Charred king oyster mushroom on brioche toast with soft-boiled quail's egg and baby watercress Beef consommé with with ox cheek bon bon Salt cod chowder	£4.00 per person
Palate cleanser Blood orange Gin and tonic Pink champagne Strawberry and basil Elderflower	£3.50 per person
Fish course	£12.00 per person
British cheese board and accompaniments	£6.00 per person
Evening slide bar (choose three, 30 people minimum) Apricot lamb koftas, fennel, cos, mixed herbs and tzatziki Beef cheeseburgers with pickles and tomatoes Southern fried chicken fillets, mustard mayonnaise and cider coleslaw Pork banh mi, firecracker kimchi and spring onions Fried cod goujons, tartare sauce and rocket Lobster roll, with cayenne and lemon mayonnaise, chives and cos Grilled haloumi, spiced tomato relish and aubergine Spiced chickpea beanburger with avocado and pepper guacamole	£9.00 per person
Nespresso coffee bar	£5.00 per person