# Autumn 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

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 options from the following list for your guests to choose one

- Wild mushroom tart fine, egg yolk & truffle oil (v) or (vg) •
- Roast fig & goat's cheese tart fine, pistachio oil, honey & mint (v) or (vg) •
- Leeks, poached egg, prosciutto, hollandaise sauce & espelette pepper •
- 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

#### £50 per person

#### **Main Course**

Please choose **one** dish from Option A **One** dish from Option B **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, hand-cut chips & bearnaise sauce, watercress (£5 supplement)
- Chicken, leek & girolle mushroom pot pie, autumn truffle mash

# Option B

- Halibut a la meuniere, green beans, toasted almonds & mash
- Seabass, Forge farm squash risotto & crispy leeks
- Chalk Stream trout, girolle mushrooms, creamed spinach

# 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 Menu

Crudite, cream cheese & hummus (served with canapes)

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

#### **Evening Snacks**

#### Mini Burger & 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, Béarnaise 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 2021 (price 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	LZU
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	C 4 O
Estate malbec, Humberto Canale, Patagonia, Argentina Full bodied & complex with spice & black pepper	£40

Additional Wines available at limited stock