

# FUNCTION Set Menus 2025



FUNCTION SET  
**Menu One**  
£35 per person

**STARTERS**

Soup

With Roast vine tomato, with red pepper & basil (V)

Smoked Mackerel

With orange, beetroot & horseradish crème fraiche

Pulled Ham Salad

With poached egg, lambs' lettuce, piccalilli

Brie & Balsamic Tart

With gruyere, toasted caraway seeds (V)

**MAINS**

Churchill Farm Chicken Supreme

With garlic fondant, chestnut mushroom & tarragon

Shin of Beef

With rosemary, parsnip & potato terrine

Fillet of Hake

With parmesan & basil crust, courgette Provençale, chilli oil

Aubergine & Mint Cannelloni

With garlic & parsley slices, vegetables & potatoes (V)

*All served with market fresh vegetables & potatoes*

**DESSERTS**

Pear & Ginger Syrup Pudding

With crème Anglaise (V)

Eton Mess

With seasonal berries (V)

Tart au Citron

With raspberry ripple ice cream (V)

Fruit Salad

With macerated melon, pineapple & kiwi,  
anise syrup (V)

FUNCTION SET  
**Menu Two**  
£40 per person

**STARTERS**

Golden Vegetable Broth

With garlic & herb croutons (V)

Smoked Salmon & Spinach Roulade

With watercress, salmon caviar

Oak Smoked Bacon & Thyme Risotto

With parmesan crisp

Sweet Potato Scone

With baby spinach, poached hens egg,  
hollandaise (V)

**MAINS**

Pork Cutlets

Marinated in honey & mustard, with pomme anna, calvados au lait

Leg of Lamb

With savoy, leek & mint, lamb jus with red currant

Salmon Fillet

With bean & chorizo broth, samphire, lemon balm

Twice Baked Stilton Souffle

With grape, fig & rocket, apple vinaigrette (V)

*All served with market fresh vegetables & potatoes*

**DESSERTS**

Strawberry Cream Parfait

With white chocolate & mint crisp (V)

Tiramisu

With tia maria caramel, mascarpone ice cream (V)

Cherry & Almond Frangipane

With amaretto (V)

Passionfruit Crème Brûlée

With apricot & coconut cookies (V)

FUNCTION SET  
**Menu Three**  
£45 per person

**STARTERS**

**Pistou Soup**

With sundried tomato pesto, parmesan (V)

**Galantine of Duck Leg**

With toasted sesame seeds, hoisin, bean shoot salad

**Garlic Mushrooms**

On toasted sourdough, with spinach, parsley & toasted pine nuts (V)

**Tiger Prawn Tempura**

With melon, rocket, chilli & lime

**MAINS**

**Rump of Lamb**

With basil crumble, roasted vegetables, sun-blushed tomato sauce

**Duck Breast**

Honey glazed, with sweet potato, fine beans, blueberry jus

**Whole Roasted Seabass**

With with lemon & tarragon, chilli butter

**Forest Mushroom, Brie & Cranberry Wellington**

With roasted garlic & thyme (V)

*All served with market fresh vegetables & potatoes*

**DESSERTS**

**Irish Cream Cheesecake**

With salted caramel (V)

**Chocolate Tart**

With honey & hazelnut ice cream (V)

**Lemongrass Panna Cotta**

With mango & papaya compote (V)

**Danish Pastry Bread & Butter Pudding**

With vanilla crème anglaise (V)