

Working Lunch Menu A

2 Courses 70.00 per person ~ 3 Courses 80.00 per person

We kindly ask you to choose the same starter, main course and dessert (if applicable) for all your guests.
We can, of course, cater for most dietary requirements: please make these known in advance.

Starter

Gin Cured Loch Salmon
pickled cucumber, rye bread

or

Beaumont Caesar Salad
st ewe's egg, aged parmesan, croutons, anchovies

or

Chicken and Mushroom Terrine
pickled walnuts, truffled celeriac remoulade

Main

Roast Cornish Cod
mussels, fennel ragout, sea vegetables, bouillabaisse sauce

or

Confit Duck Leg
white bean cassoulet, sauce vierge

or

Gnocchi
asparagus, courgette, basil, datterini tomato, wild garlic emulsion

Dessert

Coconut Mousse
tropical fruit salad

Vanilla Cheesecake
caramelised popcorn, raspberry

Strawberry Pistachio Tart

Coffee, Tea and Petits Fours

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

Private Dining

Working Lunch Menu B

2 Courses 70.00 per person ~ 3 Courses 80.00 per person

*This working lunch menu is served buffet-style,
to enable you to meet and work with the minimum of interruption.*

Salads

please select three items from the following

Caesar Salad, Aged Parmesan, Anchovies, Croutons
Mediterranean Vegetables, Smoked Tomatoes and Burrata
Charred Broccoli and Kale, Chilli, Garlic and King Prawns
Hot Smoked Salmon, Charlotte Potato, Green Beans, Boiled Egg, Mustard Vinaigrette
Little Gem and Grilled Runner Beans, Smoked Almonds and Feta

Sandwiches

please select three items from the following

Devilled Egg Salad
Bacon, Lettuce and Tomato
Smoked Salmon, Cream Cheese, Pickled Cucumber
Swiss Cheese, Pastrami, Sauerkraut and Crispy Shallot
Cumbrian Ham, Lettuce and Tomato
Cucumber and Cream Cheese

Sweets

please select two items from the following

Strawberry and Vanilla Choux
Yuzu and Blueberry Cake
Lemon Pie
Chocolate and Hazelnut Financier
Hazelnut Brownie and Chocolate Whipped Ganache
Mascarpone and Chocolate Tartlet

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