



— Autumn Menu —

— St. James Menu —

Salmon Ceviche, Guacamole and Citrus Dressing

*½ doz Dozen Oysters
Mignonette & Irish Soda bread*

Twice Baked Colston Bassett Souffle
Montgomery Cheddar, Colston Bassett Stilton and chives

Cornish Cod
Onion squash, salt cod and seaweed

Norfolk Black Chicken
Wild mushroom, barley risotto and chive oil

Wiltons Risotto
Served with gratin Dauphinois and green beans

Strawberry and Cherry Trifle

Chocolate Fondant
Wild blueberry ice cream

Bread and Butter Pudding
White and milk chocolate

Filter Coffee or Mint Tea and Petit Fours

110.00

Menu Available For Lunch And Dinner

To Choose From On The Day For Up To 15 Guests



— Autumn —

— Beau Brummell Menu —

Lobster Bisque

Maldon Salt Cured Smoked Scottish Salmon
Irish Soda bread

Twice Baked Colston Bassett Souffle
Montgomery Cheddar, Colston Bassett Stilton and chives

Pan fried Halibut

Garlic aioli and wild mushroom fricassée

Rhug Estate Venison

Braised red cabbage, baby beetroots and Griottine cherries

Wiltons Risotto

Served with gratin Dauphinois and green beans

Strawberry and Cherry Trifle

Chocolate Fondant

Wild blueberry ice cream

Bread and Butter Pudding

White and milk chocolate

Filter Coffee or Mint Tea and Petit Fours

125.00

Menu Available For Lunch And Dinner

To Choose From On The Day For Up To 15 Guests



— Autumn —

— Wiltons Menu —

½ doz Dozen Oysters
Mignonette & Irish Soda bread

Twice Baked Colston Bassett Souffle
Montgomery Cheddar, Colston Bassett Stilton and chives

Beef Tartare

Grilled Dover Sole

Grilled Beef Fillet with Béarnaise Sauce

Wiltons Risotto

Served with gratin Dauphinois and green beans

Selection of British Farmhouse Cheese

Chocolate Fondant

Wild blueberry ice cream

Strawberry and Cherry Trifle

Filter Coffee or Mint Tea and Petit Fours

135.00

Menu Available For Lunch And Dinner

To Choose From On The Day For Up To 15 Guests