

Green House Menu

We ask you to choose three starters, three main courses and three desserts for your entire party (this must include a vegan/vegetarian choice if required). Final selections and numbers to be confirmed no later than one week prior to your event.

TO START

Roast Butternut Squash Soup, Coriander Oil, Onion Bhaji Ve (No Allergens)

Potted Mushroom Parfait, Chive Jelly and Toasted Ciabatta Ve (Soya, Sulphites, Gluten (Can Be Gluten Free))

Pressed Chicken Terrine, Black Garlic Caesar Dressing, Baby Gem (Egg, Milk, Mustard, Sulphites)

Crispy Char Siu Pork Belly, Hoi Sin Dressing, Pickled Ginger (Sesame, Soy, Gluten, Eggs, Milk)

Warm Smoked Salmon and Crème Fraiche Filo Tartlet, Watercress and Fennel Salad (Fish, Milk, Eggs)

Crispy Shredded Lamb Shoulder, Watermelon, Cucumber and Mint Salad, Yogurt Dressing (Milk)

Salad of Hot Smoked Trout, Dill Ranch Potato Salad, Soft Boiled Egg (Fish, Milk, Eggs)

Sundried Tomato and Harissa Gnocchi, Parmesan Crisp, Baby Leaf Salad V (Gluten, Milk, Eggs)

MAINS

Roast Chicken Breast, Asparagus, Truffle and Cheddar Macaroni, Crispy Shallots (Eggs, Milk, Gluten)

Slow Cooked Beef Feather blade, Saffron Arancini, Roast Tomato Sauce (Sulphites, Milk, Eggs, Gluten, Celery)

Roast Loin of Pork, Apple and Fennel Mashed Potato, Glazed Carrot (Milk, Celery, Sulphites)

Miso Baked Cod, Mushroom and Ginger Broth, Crispy Sushi Rice (Soya, Sesame, Gluten, Fish)

Wild Mushroom Risotto, Mozzarella and Herb Crusted Portobello Mushroom V (Milk, Sulphites)

Dill and Onion Seed Breaded Plaice Fillet, Warm Brown Crab Tartar Sauce, Roast New Potatoes (Fish, Crustaceans, Milk, Eggs, Gluten)

Tandoori Spiced Trout, Crushed Bombay Potatoes, Coconut Curry Sauce (Fish, Celery)

Baked Miso Aubergine, Charred Aubergine Puree, Crispy Beechwood Mushrooms VE (Soy, Sesame)

6oz Fillet Steak, Mushroom Ketchup, Coastal Cheddar Dauphinois, Green Peppercorn Sauce (Milk, Celery, Sulphites) (£7pp Supplement)

TO FINISH

Millionaires Caramel Tart, Toffee Ice Cream V (Soya, Eggs, Milk, Gluten)
Dark Chocolate Brownie, Chocolate Mousse, Coffee Ice Cream V (Gluten, Eggs, Milk, Soya)

Dorset Clotted Cream Panna Cotta, Strawberry Sorbet, Shortbread Crumb (Milk, Gluten)

Mango and Lime Posset, Coconut Sorbet, Honeycomb and Mango Compote V (Milk)

Chocolate and Coconut Torte, Chocolate Ice Cream Ve (Soya)

Warm Banana and Walnut Bread, Butterscotch, Salted Caramel Ice Cream Ve (Walnuts, Soya)

Burnt Basque Cheesecake, Orange Sorbet (Milk, Eggs)

White Chocolate Crème Brûlée, Maple and Raspberry Flapjack V (Milk, Eggs, Soya)



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your event.

V = Vegetarian, Ve = Vegan, allergens in (brackets) are present within the dish.

We would please ask for you to keep us informed of any guest's dietary requirements to ensure there is no cross contamination as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens