

# THREE-COURSE MENUS

SPRING/SUMMER 2025

*Please select the same starter, main course, and dessert for all guests.*

*Menus will be adapted for applicable allergens and special requirements*

*Important notice:*

*Where a proportion of guests request an alternative menu due to allergen, medical or religious reasons,*

*1 dish will be offered to cater for all requirements*

## Starters

Twice-baked Keens Mature Cheddar Soufflé  
*Waldorf salad garnish (V)*

Chargrilled English Asparagus  
*soft Burford brown egg, hollandaise sauce (V)*

Asparagus Vichyssoise  
*goats cheese beignet, chive oil (V)*

Roasted Heritage Beetroot  
*whipped ricotta, toasted pinenuts, micro salad (V)*

Chilled Gazpacho  
*roasted cherry tomatoes, parmesan crisp, seasonal garnish (V)*

Heirloom Tomato with Burrata Cream  
*black olive crumb, seasonal salad*

Trio of Chalk Stream Trout:  
*Gravadlax, Croquette and Hot Smoked taste of summer salad, vierge sauce*

Poached Salmon Rillettes on Herb Crouton  
*smoked salmon and apple salad, dill cream velouté*

Grocers' Smoked Chicken Fillet  
*mango and tomato salsa, fine herb dressing*

Air-dried Ham  
*Compressed melon, basil oil, toasted almonds*

## Mains

Seared Guinea Fowl  
*confit potato, broad bean salsa, baby onion, jus*

Honey Glazed Creedy Carver Duck  
*confit leg pancake roll, baby carrot, spring greens, Maderia jus*

Slow-roast Short Rib of Beef  
*horseradish Dauphinoise, fricassee of summer vegetables, veal jus reduction*

Fillet of Salmon Wellington  
*herb and lemon butter reduction, seasonal vegetables, new season potatoes*

Pan-Fried Catch of the Day \*  
*fondant potato, crushed minted peas, caper and shallot velouté*

Baked Fillet of Stone Bass  
*fennel purée, herb gnocchi, petite vegetables, tomato butter sauce*

West Country Lamb Rump and Croquette  
*potato terrine, crushed peas, baby carrot, lamb jus*

Poached White Fish  
*wilted greens, crushed potatoes, sweetcorn and clam chowder*

Thyme and Garlic Roasted Cauliflower  
*cauliflower purée, charred shallots, summer greens, herb dressing (Ve)*

Roasted Heritage Carrot Wellington  
*seasonal vegetables, thyme jus (V)*

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## Desserts

Summer Fruits Crème Brûlée  
*shortbread biscuit*

Summer Berry Terrine  
*clotted cream*

Caramelized Spiced Pineapple  
*coconut sorbet, pomegranate syrup (Ve)*

Poached Pear and Frangipane Tart  
*salted caramel ice cream*

Raspberry Pannacotta  
*sugar glazed apples, lemon sponge*

Crème Caramel  
*poached kumquats, almond tuille*

Chocolate Mousse  
*fruit coulis, chocolate soil (Ve)*

Pavlova with Seasonal Fruits  
*nut crunch, ripple cream*

*All main courses served with seasonal vegetables*

*\* Chef to confirm Catch of the Day 5 working days before the event*

*Three-Course Menus are inclusive of bread, a selection of teas, filtered coffee & petits fours*

*Minimum numbers: Lunch: 25 / Dinner: 50*



# SAVOURY SELECTION

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The Grocers' Company Cheese Soufflé (V)

Welsh Rarebit, Oven Dried Tomato (V)

Croque Monsieur, Mustard Cream

Devils on Horseback Prunes, Mango Chutney, Smoked Bacon

Twice-baked Cheese Soufflé, Pancetta, Tomato Fondue

Angels on Horseback King Scallop,  
Mango Chutney and Bacon (*supplement*)

## THE GROCERS' COMPANY CHEESE SOUFFLÉ

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First prepared for a visit by Queen Elizabeth the Queen Mother who afterwards requested the recipe as our honoured guest had enjoyed the savoury so much.

*Minimum numbers: Lunch: 25 / Dinner: 50*

