

Chef
JULIET CHADFIELD



FORMAL DINING MENU

*Please select two canapés and one dish from each course.
Additional choices are available for an extra charge.*

GF Gluten-Free · DF Dairy-Free · V Vegetarian · VG Vegan

CANAPÉS

MEAT & POULTRY

Venison Carpaccio

With Parmesan, truffle and rocket, or orange and horseradish.

Steak Tartare

On crispy focaccia, or with Parmesan, truffle and rocket.

Rare Beef Carpaccio Crostini

On olive oil crostini with Parmesan and truffle.

Rare Beef, Sugar Snap & Wasabi Skewers

Vietnamese Pork Balls

With a spicy nuoc cham.

Foie Gras on Brioche

Brioche toast with Sauternes jelly and fresh blueberry.

'Bacon & Egg' Cups GF

Prosciutto and quail's egg cups with chives and paprika.

Chorizo Cups

Filled with fresh mozzarella and sun-dried tomato.

Glazed Chorizo Bites

Warm mini chorizo glazed with honey and red wine vinegar.

Sticky Pork Belly Squares GF · DF

With a cider or gochujang glaze.

Black Pepper & Parmesan Chicken Goujons

With watercress mayonnaise.

Turmeric & Lemongrass Chicken Satay

With a peanut dipping sauce.

Coronation Chicken Mini Poppadoms

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CANAPÉS

MEAT & POULTRY

Seared Duck Breast Filo Bites or Skewers GF & DF options
With star anise or plum sauce.

Chicken, Tarragon & Lemon Tartlets
Mini tartlets or croustades finished with lemon zest.

Mini Eggs Benedict
On brioche toast.

Glazed Mini Chipolatas GF
With a honey, wholegrain mustard or chili jam glaze.

Prosciutto-Wrapped Asparagus GF · DF
Crispy asparagus spears with balsamic glaze.

FISH & SEAFOOD

Chili & Lime Crab DF
In chilled cucumber cups.

Beetroot & Gin Cured Salmon
On rye toast with wasabi crème fraîche.

Sea Bass Ceviche
With lime, avocado and mango in crispy croustades.

Smoked Trout & Beetroot-Cured Quail's Egg
On a beetroot cracker with fresh dill.

Scallop 'Pops' GF
Pan-seared scallops wrapped in prosciutto with lemony pea or cauliflower purée.

Spicy Asian Salmon
With soy and sesame on crisp rice crackers.

Smoked Salmon Blinis
With whipped cream cheese.

Mini 'Fish & Chips' DF
Beer-battered cod goujon cones with tartare sauce.

Smoked Salmon & Dill Crostini DF option
Sourdough crostini with dill cream cheese and caper berries.

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CANAPÉS

FISH & SEAFOOD

Mini Crab & Meyer Lemon Cakes **DF**
With chives and Meyer lemon aioli.

Seared Ahi Tuna Wontons **DF**
With wasabi mayonnaise and pickled ginger.

Tiger Prawn & Cucumber Roundels **GF · DF**
With lime and chili pearls.

VEGETARIAN & VEGAN

Burrata & Heritage Tomato Tartlets **V**
Served warm in crisp filo.

Parmesan Crackers **V**
Topped with goat's cheese and fresh herb pesto.

Mini Crustless Quiches **V**
With red onion, feta and spinach.

Mushroom, Cream Cheese & Tarragon Croustades **V**

Butternut Squash & Feta Tartlets **V**
Roast butternut squash with spinach, red onion and feta.

Sweet Potato, Chickpea & Beetroot Falafels **VG · GF · DF**
With a green or garlic tahini.

Warm Mini Welsh Rarebit **V**

Miso Whipped Tofu Crackers **VG**
Crisp rice crackers with pickled radish.

Wild Mushroom & Truffle Arancini **V**
With truffle aioli.

Goat's Cheese & Black Fig Tartlets **V**
Whipped goat's cheese and fig jam with micro basil.

Heirloom Tomato & Ricotta Bruschetta **V**
With whipped fresh ricotta and basil oil.

Watermelon & Feta Skewers **V · GF**
Compressed watermelon and barrel-aged feta with aged balsamic.

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STARTERS

MEAT & POULTRY

Classic Beef Carpaccio ^{GF}

Thinly sliced, with wild rocket, olive oil and Parmesan shavings.

Chicken, Ham Hock & Pistachio Terrine

With pistachio pesto and dressed green leaves.

Venison Tartare

With Parmesan, rocket, capers, gherkins and thick-cut crisps.

Warm Pigeon, Pancetta & Blue Cheese Salad

With Stilton or Sunset Blue and pickled walnuts.

Smoked Duck Breast Salad ^{GF · DF}

With shaved fennel, orange, pomegranate and walnut vinaigrette.

Chicken or Duck Liver & Madeira Parfait

With pickled mushrooms, pickled vegetables and toasted brioche or sourdough.

Pigeon & Duck Terrine

With pickled blueberries, dressed salad and toast.

‘JFC’ Korean-Style Fried Chicken

Extra crispy, with gochujang mayonnaise, a sweet and sticky glaze and Asian slaw.

Duck Rillettes

Homemade, with lightly pickled vegetables, dressed salad and olive oil crostini.

Seared Pigeon Breast

With Jerusalem artichoke purée, Dawsons black pudding and fresh pear.

FISH & SEAFOOD

Dressed Cornish Crab

With new season asparagus, a crispy poached egg and butter sauce or herb oil.

Rectory Farm Asparagus & Bibury Smoked Trout

Lightly grilled, with hollandaise and a soft-poached Cacklebean egg.

Hand-Dived Scallops

On the half shell with samphire and sea herb butter.

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STARTERS

FISH & SEAFOOD

Hot Smoked Trout Salad

With fennel, peas, broad beans and goat's curd.

Fresh Mussels

Harissa & coriander, 'nduja & cider, cider & wholegrain mustard, or classic marinière, with warm crusty bread.

'Tuna con Tomate'

Rare seared sesame and fennel-crusted tuna with fresh tomato pulp and olive oil.

Beetroot, Gin & Juniper Cured Salmon DF option

House gravlax with wasabi crème fraîche, pickled cucumber, mustard-dill emulsion and rye crisps.

Smoked Mackerel Salad or Pâté

With quail's egg, capers, pickled vegetables and a cider-mustard dressing.

Salmon Tartare

Marinated in sesame, ginger and soy.

Classic Seafood Platter

Prawns, smoked salmon, crab, avocado, lettuce and cucumber with homemade Marie Rose sauce.

Trishna-Style Garlic Chili Crab

Served warm in butter on toast.

Hot Smoked Salmon & Asparagus 'Niçoise'

Smiths Smokery salmon with a soft-boiled egg and new potatoes.

Pan-Seared Scallops

Over brown butter cauliflower or Jerusalem artichoke purée with black pudding and sweet pear.

VEGETARIAN & VEGAN

Citrus Burrata V · GF

With blood orange, basil, lavender and honey.

Heritage Burrata V · GF

With Isle of Wight heritage tomatoes, pomegranate, oregano, sumac and basil pesto.

Charred Peach & Burrata V · GF

With heirloom tomatoes, basil pesto and pine nuts.

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STARTERS

— VEGETARIAN & VEGAN —

Mushroom & Tarragon Filo Tart ^v

With truffled celeriac purée and dressed bitter leaves.

Mushroom, Asparagus & Cheddar Filo Tart ^v

With a dressed chicory salad.

Green Spring Vegetable Soup ^v

With lemon oil, gremolata and a Parmesan crisp.

Twice-Cooked Cheddar & Parmesan Soufflé ^v

With Parmesan cream sauce and grilled asparagus.

Roasted Butternut Squash & Sage Soup ^{VG · GF · DF}

A velvet soup with pumpkin seed oil and toasted seeds.

Wild Mushroom Consommé or Cream of Mushroom ^{VG · DF / V}

With sautéed chanterelles, herb oil, hazelnut pesto and sourdough crostini.

Gazpacho Andaluz ^{VG · GF · DF}

Traditional chilled Spanish gazpacho with heirloom cucumber salsa.

Warm Goat's Cheese Medallions ^v

Panko-crusted, on red and golden beetroot with candied walnuts and honey dressing.

Jerusalem Artichoke Soup ^v

With winter or hazelnut pesto, truffle oil and sourdough croutons.

Caramelized Leeks & Camembert on Toast ^v

Melted Camembert or Brie with hazelnut pangrattato and lemon oil.

Cauliflower & Shropshire Blue Soup ^v

With a cheesy crouton.

Crispy Duck or Hen's Egg ^{V option}

With cavolo nero or grilled asparagus, Parmesan cream sauce and parsley oil.

Warm Nut-Crusted Brie Salad ^v

With shredded sprouts, pistachio and pomegranate vinaigrette.

Leek, Pea & Asparagus Soup ^v

With sunflower seed pesto and a Parmesan crisp.

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MAIN COURSES

MEAT & POULTRY

Herb-Crusted Chicken Ballotine GF option

Free-range chicken stuffed with mascarpone and herbs or mushroom mousse, with fondant or crushed potatoes, greens and Madeira jus or tarragon white wine sauce.

Supreme of Chicken GF

With herby crushed new potatoes, wild mushroom fricassée, new season asparagus and Madeira cream sauce.

Classic Chicken Marbella

With white rice or buttery mashed potatoes and green vegetables.

Chicken Saltimbocca

With sage and prosciutto, crispy smashed Parmesan new potatoes, chargrilled vegetables and salsa verde.

Herb-Crusted Rack of Blenheim Estate Lamb GF option

With a lamb croquette, pea purée, summer vegetables and rosemary jus.

Rare Roast Rump of Lamb

Topped with herby pangrattato, with dauphinoise potatoes, sauce vierge and chargrilled greens.

12-Hour Braised Ox Cheek or Beef Osso Buco GF

With Yukon Gold potato purée or Parmesan risotto, salsa verde and a Parmesan crisp.

Peruvian-Style Pork Belly

With creamed corn, blackcurrant and cumin sauce and green vegetables.

Turkey & Courgette Meatballs

In a herby white wine and broad bean sauce with pilaf rice.

Fillet of Beef GF

Pan-roasted fillet, 28-day aged tenderloin or ribeye, with fondant or thousand-layer potatoes, charred asparagus, buttered mushrooms and green peppercorn or red wine sauce.

Gressingham Duck Breast GF · DF

Pink roasted or maple glazed, with parsnip purée, duck bonbon, cavolo nero and a spiced orange or star anise reduction.

Braised Pork Belly

Gochujang or sweet soy braised, with garlic and ginger, coconut rice and Asian-style coleslaw.

Fillet of Venison

With a venison bonbon, dauphinoise potatoes, roast beetroot, baby vegetables and port and dark chocolate sauce.

Slow-Roasted Shoulder of Lamb

With a cumin and coriander crust, black olives and garlic, and a fig and pistachio or preserved lemon salsa.

Rare Roast Sirloin of Beef

With chimichurri, peppercorn sauce or salsa verde.

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MAIN COURSES

MEAT & POULTRY

Charred Chicken Thighs

Marinated with garlic, oregano and lemon, or ras el hanout, honey and almonds.

Chicken, Pancetta & Leek Pie

Topped with crunchy filo or dripping pastry.

The Ultimate Wagyu Burger

With Lincolnshire Poacher, crispy bacon, caramelized red onion chutney and thousand-layer potatoes.

Roast Turkey Roulade

Wrapped in streaky bacon, with homemade stuffing, pigs in blankets and all the trimmings.

Northern Thai-Style Braised Beef

Slow cooked, with ramen noodles and a smacked cucumber salad.

Fillet of Beef Rossini

On a crispy crouton with chicken liver pâté, sautéed mushrooms and a port and Stilton jus.

FISH & SEAFOOD

Pan-Seared Wild Sea Bass or Sea Trout GF

With Romesco purée, red pepper and caper salsa, roast new potatoes and sprouting broccoli.

Hake Saltimbocca

Wrapped in prosciutto with sage, lemony pea purée, courgette ribbon salad and thousand-layer potatoes.

Pan-Seared Hake Fillet

With herby pangrattato or chorizo crumb, wild garlic mash or pea and Parmesan risotto, white wine sauce and pickled mussels.

Pan-Fried Atlantic Salmon GF

With a pistachio-dukkah or lemon herb crust, cucumber papaya salsa, tenderstem broccoli and dill beurre blanc.

Side of Salmon ‘Puttanesca’

A whole side prepared with capers, lemons, cherry tomatoes and olives.

Chargrilled Yellowfin Tuna

Served rare with salsa verde.

Mediterranean Baked Hake

With chorizo, tomatoes and chickpeas.

Pan-Roasted Halibut GF

Over cauliflower purée or smoked mash, with brown butter caper sauce, sautéed spinach and bisque sauce.

Herb-Crusted Cod

With langoustine bisque sauce, pickled mussels and smoked mashed potatoes.

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MAIN COURSES

FISH & SEAFOOD

Open Seafood Lasagne

Layered with mixed seafood, Gruyère and spinach.

Salmon, Cod & Smoked Haddock Fishcakes

With chargrilled sprouting broccoli, asparagus and Parmesan sauce.

Pan-Fried Sea Bream

With miso butter sauce, prawns, buttery mashed potatoes and seasonal greens.

VEGETARIAN & VEGAN

Spinach, Ricotta & Parmesan Malfatti v

In sun-dried tomato sauce with toasted pine nuts and fresh basil.

Risotto Primavera v · GF

Asparagus, peas, courgettes and broad beans with salsa verde and a Parmesan crisp.

Stuffed Aubergines VG · GF · DF

Filled with roasted vegetables, tahini and pine nuts, with smoky tomato sauce.

Wild Mushroom & Truffle Risotto v · GF

Cooked in porcini broth with truffle butter, crispy sage and a Parmesan tuile.

Butternut Squash & Spinach Wellington VG · DF

With caramelized onion in golden puff pastry and a red wine gravy.

King Oyster Mushroom 'Steak' VG · GF · DF

Charred, over sweet potato purée with chimichurri and roasted shallots.

Butternut Squash Risotto v

With charred glazed squash, pumpkin seed dressing and a Parmesan crisp.

Wild Mushroom & Puy Lentil Cassoulet v · VG option

With a scrunched filo topping and port gravy.

Greek-Style Vegan Burger VG

Moving Mountains patty with vegan feta, lettuce, tomato, tapenade and fries.

Curried Cauliflower Cheese Filo Pie v

With Lincolnshire Poacher and a warm tomato salsa.

Za'atar Roast Cauliflower VG · GF · DF

With cauliflower purée, pistachio, rose petals and pomegranate.

Stuffed Butternut Squash in Filo v

With ratatouille and a Cheddar or Parmesan crust.

Jerusalem Artichoke & Wild Mushroom Risotto v

With sautéed mushrooms and a kale or beet top pesto.

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DESSERTS

PLATED DESSERTS, TARTS & TORTES

Dark Chocolate Delice v

Rich 70% chocolate with passionfruit sorbet, hazelnut crunch and edible gold leaf.

Vanilla Bean Crème Brûlée v

Classic French baked custard with shortbread biscuits.

Lemon & Raspberry Tartlet v · GF option

With mascarpone, fresh strawberries and basil.

Dark Chocolate & Salted Caramel Tart v

Or a hazelnut torte, topped with cacao nibs and crème fraîche.

Layered Chocolate Mousse Torte v

With chocolate soil, olive oil and fruit compote.

Orange & Polenta Torte v · GF

With crème fraîche.

Warm Pear & Blackberry Frangipane Tart v

With crème fraîche.

Tarte au Citron v

With fresh raspberries and double cream.

PUDDINGS & WARM DESSERTS

Sticky Toffee Pudding v

Classic, or apple and ginger, with salted caramel Calvados or rum sauce and vanilla ice cream.

Seasonal Crumble v

Rhubarb, raspberry and rose, or apple and blackberry, with an oat and seed topping, warm custard and cream.

Baked Rice Pudding v

With pistachio and crab apple jam.

Lincolnshire Plum Bread & Butter Pudding v

With mulled wine plums and clotted cream or brandy sauce.

Profiteroles v

Filled with cream, with chocolate and toffee sauces and ice cream.

Traditional Christmas Pudding v

With brandy sauce and maple walnut ice cream.

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DESSERTS

CHILLED DESSERTS & PAVLOVAS

Giant Pavlova V · GF

With pomegranate seeds, ripe figs and scented cream.

Chocolate Mousse V

Double chocolate and amaretto, or olive oil dark chocolate, with crunchy almond brittle.

Pistachio, Raspberry & Rose Meringue Roulade V · GF

Also available with lemon or strawberry.

Ivy-Style Frozen Berries V · GF

With warm white chocolate sauce.

Strawberry, Elderflower & Rose Eton Mess V · GF

With mulled autumn fruits.

Classic Tiramisu V

Layered with coffee in the Italian tradition.

Poached Cherries V · GF

With orange zest, mascarpone and pistachio brittle.

Chai Latte Panna Cotta V

With pistachio brittle and marinated blackberries.

Yogurt Panna Cotta V

With berries, parkin and honeycomb.

Clementine & Ginger Trifle V

Dark Chocolate & Salted Caramel Cheesecake V

With a Biscoff crumb.

Duck Egg Crème Brûlée V

With marinated strawberries and black pepper shortbread.

Chef's Special Pudding to Share V

Goey chocolate and raspberry brownie, vanilla ice cream, a melting chocolate sphere and hot chocolate sauce.

TO FINISH

British & European Cheeses V

A chef's selection with Jiffy's chutney, quince paste, fresh grapes and artisan crackers.

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