



Gold Menu

£55 per head

Starters

Seasonal soup with warm focaccia & smoked butter

Shredded crispy duck, red wine poached pears, toasted pine nuts & blue cheese dressing

Crottin de chavignol - goats cheese tart, roast baby beetroots, red pepper relish & wild rocket

Traditional smoked salmon with caperberry, shallot wafers & parsley salad,
served with buttered granary bread & caviar crème fraiche

Aromatic Japanese chicken & noodle soup with fresh coriander, spring onion & chilli

Asparagus & dandelion salad with soft boiled quails egg, anchovies & parmesan shavings

Mediterranean vegetable tart with camembert mousse, balsamic petit onions & micro herbs

Leek & gruyere cheese tart, shaved truffle & baby spinach salad

Shellfish cocktail salad with poached scallops, king prawns & gin lime mousse

Mains

Traditional roast local beef with Yorkshire pudding seasonal vegetables & red wine gravy

Monkfish tail wrapped in air dried prosciutto, black olive tapenade & tomato & chilli relish

Selection of antipasti boards to include continental meats & cheeses
plus deli accompaniments & artisan breads & pickles (Starter or mains)

Grilled butterflied chicken breast, red pepper & caper relish, roast new potatoes & balsamic

Roast rump of British lamb with thyme, garlic, potato fondant, broad bean & pea fricassee

Fillet of sea bass with grilled asparagus, potato & dill cake, lemon butter sauce

Poached organic salmon with jersey royals, soused vegetables & dill hollandaise

Pumpkin ravioli with nut brown butter, sage, toasted pine nuts & parmesan

Wild mushroom & artichoke tagliolini, fresh truffle shavings & parsley

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THE RAM

BAR & BRASSERIE

Desserts

Glazed lemon & lime tart, raspberry sorbet & pistachio shortbread

Individual sherry trifle with vanilla macaroons & Clementine compote

Champagne jelly with poached peach & lavender ice cream

Raspberry & white chocolate cheesecake, nougatine powder & lemon mousse

Textures of coffee & chocolate

Selection of local cheese, fig chutney, damsel biscuits & air dried grapes

Selection of three mini desserts off the list of your choice

Choose two dishes from each course plus a vegetarian option for your guests to pre-order